KITCHEN KAPERS

WOMEN OF THE MOOSE

AMES CHAPTER NO. 733

Mailing Address 114½ 5th Street

Meetings held every 2nd and 4th Tuesday — Moose Hall — 8:00 P. M.

HISTORY OF THE MOOSE

Honorable James J. Davis of Illinois, General Pilgram, Governor of the Loyal Order of Moose, was the founder and builder of Mooseheart, Moose Haven and Women of the Moose. Mooseheart, the childhood city, was founded July 27, 1913. Women of the Moose, Ames Chapter No. 733, was instituted February 6, 1945 with the Boone chapter as sponsors. Officers installed at that time were: Cora Coughennower, Senior Regent; Margaret Elding, Graduate Regent; Sylvia Androy, Junior Regent; Elizabeth OBrien, Chaplain; Leon Stokka, Recorder and Maxine Miller, Treasurer.

Our chapter contributes generously to all local and civic affairs.

OFFICERS

Graduate Regent	La Vonda Tice
Senior Regent	Goldie Gammon
Junior Regent	Lila Gibbs
Chaplain	Jacqueline Rasmusson
Recorder	Jennie Iler
Treasurer	Ruth Johnson
Argus	Laura Corbin
Sentinel	Freda Innman
Pianist	Beula Quade
Guide	Natalie Skola
Assistant Guide	Margaret Dyer

ESCORTS

Yvonne Makelbust, Marjorie McKenna, Irene Allen, Gertie Myers
Marjorie Pounds, Margaret Staker, Gale Weir, Betty Roelofson

At this time we wish to thank the merchants and all co-workers for their most thoughtful help.

APPETIZERS
CANAPES
RELISHES

FOR THOSE *Write* IN RECIPES

An appetizer
should always be served,
Makes guests compliments
most well deserved.

OYSTER OR SHRIMP COCKTAIL (Individual)

6 oysters or 8 fresh cooked or canned shrimp
1/2 tbsp. mazola
1/2 tbsp. lemon juice
1 tsp. chili sauce
1/2 tsp. horseradish
1/4 tsp. celery salt
2 or 3 drops worcestershire sauce

Beat together the ingredients for the cocktail sauce, pour this over the fish and serve in small cocktail glasses set in cracked ice. Garnish with cress or parsley and cut lemon.

HORS d'OEUVRES ITALIAN

Anchovies
Sliced salami
Olives
Radishes or hearts of lettuce
Tarragon or Italian vinegar
Sardines
Pimento
Cabbage, onion and green pepper chopped together
Mazola
Karo

For each person allow two slices salami, two sardines, one anchovy, one pimento, a tbsp. of the chopped cabbage mixture, two olives and two radish roses. Put the cabbage in the center, arrange the other ingredients around it and garnish with the olives and radishes. Make a dressing of the Mazola, Karo and vinegar and pour over.

DRESSING FOR HORS d'OEUVRES

Combine 1 tsp. Karo, 1/2 c. Mazola, 3 tbsp. tarragon or Italian Vinegar, 1/2 tsp. salt and 1/8 tsp. pepper. Beat and serve.

ANCHOVY CANAPES

Spread canape wafers or small rounds of toasted or untoasted bread with anchovy paste. Top with finely chopped pickle.

STUFFED CELERY

12 stuffed olives, 2 tsp. onion juice, 1/2 c. grated cheese, salad dressing, salt and paprika, 12 celery sticks. Add minced olives, onion juice, salad dressing and seasoning to cheese. Fill celery stalks and chill.

GRAPEFRUIT COCKTAIL

2 c. grapefruit pulp, 1/2 c. diced pineapple, 1/2 c. pineapple juice, 2 tbsp. lemon juice, 4 tbsp. sugar, 3 red cherries. Mix fruit juices and chill. Serve in glasses, top with cherries.

GINGER ALE COCKTAIL

1/2 c. sugar, 2 c. water, 1 c. pineapple juice, 1 c. grapefruit juice, 1/4 c. lemon juice, 4 c. ginger ale. Boil sugar and water together 10 min. Cool, add fruit juices and chill thoroughly. Just before serving add the ginger ale. Any sweet fruit juice may be substituted for the pineapple juice. 1/2 c. lemon juice may be substituted for the grapefruit juice.

TOMATO COCKTAIL

3 c. tomato juice, 1/2 c. orange juice, 1 1/2 tbsp. lemon juice, 1 1/4 tsp. sugar, 2 tsp. chopped onion, a little salt and pepper and paprika. Combine all, mix well and put in ice box for 1 hr. at least. Strain and pour over crushed ice in cocktail glasses.

SHRIMP COCKTAIL

24 to 30 shrimp, 4 1/2 tbsp. lemon juice, 3/4 c. tomato catsup, 1/2 tsp. A-1 sauce, 2 tbsp. finely chopped celery, horseradish, salt, 3/4 tsp. finely chopped pickle. Allow

4 large or 6 small shrimp to each person, and season with 3/4 tbsp. lemon juice, 2 tbsp. tomato catsup, 5 drops A-1 sauce, 1/8 tsp. finely chopped pickle. Sprinkle with finely chopped celery and a few gratings of horseradish. Salt to taste. Chill thoroughly and serve in cocktail glasses. 6 servings.

CAVIAR CANAPE

Cut bread in small rounds with biscuit cutter and toast. Cover with caviar, putting a few drops of lemon juice over the caviar. Chop the yolk of hard boiled egg fine and put a thin layer of that over all.

SARDINE CANAPE

Spread circular pieces of toasted bread with sardines rubbed to a paste with a small quantity of creamed butter seasoned with worcestershire sauce and a little cayenne, place a round slice of pimento olive in center of each canape.

TOMATO CANAPE

Cut bread in rounds and toast. Put caviar on toast and then one slice of fresh tomato. Cover with grated cream cheese and put in oven long enough to melt cheese well. This is good without caviar.

DELIGHT COCKTAIL

2 c. unsweetened pineapple juice, 1 c. tomato juice, juice of 2 lemons. Mix well and let stand 1 hr. before using. Serve very cold.

MELON COCKTAIL

With vegetable cutter, prepare small balls of watermelon or muskmellon. Chill thoroughly. Drain liquor from small bottle maraschino cherries or can of grapefruit. Arrange about 5 balls in each sherbet glasses and cover each with 1/4 c. of juice.

FRUIT NECTAR

1/4 c. orange juice, 1/4 c. lemon juice, 1/4 c. grapefruit juice, 1/4 c. sugar, few grains of salt, crushed ice, 1/4 c. mineral water or ice water. Mint sprigs. Combine fruit juices, sugar, salt, and water. Pour over crushed ice in cocktail glasses and serve. Garnish with mint sprigs. 6 servings.

OYSTER COCKTAIL

To every person serve 4 or 5 oysters, pour over them well mixed, the following: 1 tbsp. lemon juice, 1 tbsp. tomato catsup, 1 tbsp. vinegar, 1 drop tabasco sauce, a pinch of salt, a little pepper, some shaved ice, sprinkle chopped nuts, over top and serve in punch glasses, 1 tbsp. orange juice added also makes an excellent cocktail.

FRUIT BAVARIAN

2 tbsp. gelatin
2 tbsp. cold water
1 No. 2 1/2 can fruit cocktail
2 tbsp. lemon juice
3 egg yolks
1 c. heavy cream
1/4 c. sugar
1/4 tsp. salt
3 egg whites
1/4 c. sugar

Soften gelatin in cold water. Drain fruit cocktail, reserve fruit. Combine juice, lemon juice, egg yolks, 1/4 c. sugar and salt in top of double boiler. Cook over hot water, stirring constantly, until thickened. Add softened gelatin, stir until gelatin is dissolved. Remove from heat. Cool until mixture begins to thicken. Beat egg whites until stiff but not dry. Gradually beat in the 1/4 c. sugar. Fold into gelatin mixture. Whip and fold in cream and fruit cocktail, reserving 1/3 c. of the fruit for garnishing. Pour into 1 large or 8 individual molds. Serves 8.

FRUIT COCKTAIL (SERVES 60)

2 1/2 doz. oranges
2 qts. diced pineapple with syrup
6 lemons
2 lbs. sugar
1 qt. water
2 1/2 doz. bananas
1 1/2 c. quartered maraschino cherries

Boil sugar, water and lemon juice together until sugar is dissolved. Let this mixture get cold. Pour over fruit. Let stand for at least 2 hrs. before serving. Pour the diced bananas in after the lemon has been added.

FRUIT COCKTAILS

Combine 1 c. cooked, stoned prunes, 1 c. orange sections, 1 c. diced apple with 1/2 c. Karo, and 1/3 c. water. Chill.

Combine 1 c. pitted white cherries, 1 c. diced peaches, 1/2 c. shredded apple, 1/3 c. Karo, 2 tbsp. water. Chill.

Fruit cocktail is a beautiful sight, Makes the dinner an extra delight.

SHRIMP-TOMATO ASPIC

1 envelope, or 1 tbsp., unflavored gelatin
2 1/4 c. (1 No. 2 can) tomato juice
1 tsp. salt
2 tsp. prepared horseradish
1 tsp. lemon juice
1/2 lb. cleaned cooked fresh shrimps, or 1-5 oz. can cleaned drained shrimp
dash of pepper
1 1/2 tsp. grated onion
1/2 tsp. worcestershire
water cress
lemon wedges
mayonnaise or salad dressing

Soften gelatin in 1/4 c. tomato juice, dissolve over boiling water. Stir dissolved gelatin into remaining seasoning, chill until mixture is thick and syrupy. Oil lightly 4 teacups. Arrange shrimps around bottoms of cups, spoon in thickened tomato mixture, chill until firm. Unmold on serving platter, serve with water cress, lemon wedges, and mayonnaise or salad dressing.

SHRIMP LOUISIANNE

Into the butter, rub the flour, add the onion, garlic, pepper, and parsley, all chopped fine. Brown and add tomatoes. Then season. Add the shrimp and let cook for 15 min. and then add the worcestershire sauce.

DELIGHT COCKTAIL

2 c. unsweetened pineapple juice, 1 c. tomato juice, juice of 2 lemons, mix well and let stand 1 hr. before using. Serve very cold.

**Meal seem flat?
Want to embelish?
A little sharp cheese
and a dish of relish.**

ENGLISH MONKEY

1 c. American cheese
1 lump butter
2 eggs
salt and pepper to taste
1 c. milk
1 c. soft bread crumbs
(Do not use crusts)

Soak the bread crumbs in the milk about 15 min., add eggs slightly beaten. Melt the cheese and butter together, then add soaked bread crumbs, milk and egg mixture. Season to taste and serve on crackers.

PICCALILLI RELISH

A piccalilli, or any tart pickle relish, may be attractively served in green pepper cases. Choose small green peppers and cut in thirds, lengthwise. Remove seeds and fill with relish. Arrange around roast loin pork.

GREEN TOMATO RELISH

1 peck green tomatoes	5 small onion
1 tsp. each black pepper, ground cloves, cinnamon	7 c. sugar 4 tsp. celery seed
1/2 tsp. allspice and cayenne pepper	
1 c. salt	1 qt. vinegar
1 c. of mustard seed	

Grind tomatoes, add salt. Let stand overnight. Drain. Add onions and other ingredients. Boil for 15 min. and can.

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APPETIZERS, CANAPES AND RELISHES*****

GRAPE JAM - LaVonda Tice

9 c. whole grapes
9 c. sugar

Steam and wash grapes. Mix sugar and grapes. Boil 20 min. Run through sieve and pour in glasses. Seal with paraffin.

PICKLED BEETS - Katherine Thomason

2 c. sugar
2 c. water
2 c. strong vinegar
1 tsp. cloves
1 tsp. allspice
1 thinly sliced lemon
1 tbsp. cinnamon
2 qts. cooked beets

Select small young beets, cook until tender. Dip into cold water. Peel skins off beets. Make a syrup of all the other ingredients. Pour over beet and simmer 15 min. Pack into jars and seal.

WATERMELON PICKLES - Margaret Dyer

7 lb. rind cooked tender
2 c. vinegar
7 c. sugar
1/2 tsp. cloves
1/2 tsp. cinnamon

Boil vinegar, sugar, cloves and cinnamon. Pour syrup over rind and let stand overnight. Drain off in the morning and heat syrup alone. Cover pickles and let stand. Repeat 3 days then seal. Green color may be added to syrup.

GOOD BREAD AND BUTTER PICKLES - Edith Van Voorhis

24 large cucumbers
6 onions sliced
1 1/2 tsp. celery seed
1 1/2 tsp. mustard seed
1 tsp. turmeric
4 c. sugar
4 c. vinegar

Slice cucumbers and add a small handful of salt. Let stand 1/2 hr. Then drain. Add all ingredients and cook 10 min.

TOMATO RELISH - Pearl Kyle

1 pkg. ripe tomatoes
6 red pepper
6 green peppers
6 onions
2 c. chopped celery
3 tsp. cinnamon
2 tsp. white mustard seed
2 lbs. brown sugar
3 pts. vinegar
1/2 c. salt

Chop tomatoes and put in colander to drain, while you

Cont'd

chop peppers, celery, and onions, mix together and simmer 3 hrs. Can and seal.

CHRISTMAS PICKLES - Geneva Parriott

12 sweet red peppers
12 green peppers
12 onions
1 qt. vinegar
2 c. sugar
2 tsp. salt

Grind together peppers and onions. Pour boiling water over vegetables and let stand 5 min. Drain well and add vinegar, sugar, and salt. Boil a few min. and can.

PATRONIZE

MERCHANTS

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HEREIN

BEVERAGES

FOR THOSE *Write* IN RECIPES

COCOA

3 tbsp. cocoa
1/2 tbsp. cornstarch
pint of water
1/2 c. karo, Red Label
1/4 tsp. salt
pint of milk

Bring the milk and water to boiling point, stir in the cocoa, salt, cornstarch and Karo, blended. Boil 2 or 3 min. and serve. A drop or two of vanilla may be added if desired.

You want to gain weight
and you want to be burly?
Drink lots of chocolate
and go to bed early.

QUICK COCOA (INDIVIDUAL)

2 tsp. cocoa
few grains salt
top milk or light cream
boiling water
1 tbsp. karo, Red Label

Stir the cocoa, salt and Karo together in a cup, almost fill with boiling water and dilute to taste with top milk or cream.

CUBED POTATOES O'BRIEN

1 qt. pared, cubed, raw potatoes
salt and pepper
2 tbsp. minced onion
Mazola
2 tbsp. shredded pimentoes
2 tbsp. chopped pepper (green)

The potatoes should be cut in half-inch cubes. Put them in a frying basket and immerse in Mazola heated to 350 degrees F. or until it will brown a bit of bread in 1 min. Drain, dust with salt and pepper and add the green peppers, pimentoes and onion sauted until tender in 2 tbsp. Mazola.

FROSTED GRAPE JUICE COCKTAIL

2 c. grape juice
1 pt. ginger ale
3 tbsp. lemon juice

Mix and chill grape and lemon juice. When ready add ice - cold ginger ale to fruit juices. Frost glasses by dipping rings first in lemon juice and then in sugar.

The doctor may tell us
the way to keep cool,
Is to drink something hot
but look, I'm no fool.

Give me something cold
something frosty and tall,
Give me the easy life
where you do nothing at all.

EGGNOG

6 eggs
6 tbsp. granulated sugar
6 tbsp. whiskey
1/2 pt. whipping cream

Use a mixmaster if available. Separate whites and yolks of eggs and measure all ingredients placing each in separate dish. Whip cream stiff, then slowly add sugar and whiskey. Place whipped cream and beaten egg whites in a large bowl, and fold the beaten egg whites in a large bowl, and fold the egg yolk - sugar - mixture into them, stirring as little as possible. This eggnog will stand up for some time if each ingredient is beaten stiff, and the finished mixture is not stirred enough to bread down. Serve with nutmeg, if desired.

ORANGE RASPBERRY PUNCH

1 c. raspberry syrup
1 c. orange-grapefruit blend
1 pt. ginger ale
1 qt. plain water
mint cherries
1/2 c. lemon juice

Mix the fruit juices and raspberry syrup together. Put in punch bowl over ice, then add water and ginger ale, and garnish with cherries.

HOT GRAPE JUICE

1 pt. water
1 tsp. grated lemon rind
1/4 tsp. whole cloves
2 tbsp. lemon juice
3/4 c. sugar
1/2 cinnamon stick
1 qt. grape juice
thin slices of lemon

Boil the water, sugar, spices, and lemon rind for 5 min. stirring until sugar has dissolved. Remove from fire, stir in the grape juice and lemon juice. You may reverse the amount of grape juice and water if you do not like the drink to taste too strongly of grape juice.

TOM AND JERRY

6 eggs, yolks and whites beaten seprately
6 dessert spoonfuls of confectioners sugar

Beat the yolks until light, then add the sugar, then the stiffly beaten egg whites, and 1 tsp. nutmeg. Put in each cup a heaping tbsp. of this batter, then 1 jigger of rum and 1/2 jigger of good brandy. Fill with boiling water, stir well and serve at once.

CAFE DIABLE OR CAFE BRULE

peel of 1 orange, cut small
peel of 1 lemon, cut small
peel of 1/4 grapefruit, cut small
5 or 6 whole cloves
peel of 1 apple, cut small
6 or 8 lumps of sugar (or less to taste)

Put this in a large silver bowl or porcelain top of chafing dish. Over this pour 2 ponies full of good brandy. Light brandy and allow to burn out. Have a pot of very hot coffee, pour into bowl, add more brandy, light again, stir and ladle into cups.

HOT SPICED CIDER

1 qt. cider
a few shakes of allspice, ground
2 pieces cinnamon stick
1/8 tsp. salt
1/4 c. sugar (scant)
8 cloves

Bring to boiling point, then let stand for several hrs. Strain and reheat when wanted.

OLD VIRGINIA EGG NOG

6 fresh eggs
3/4 c. powdered sugar
1 c. cognac, brandy, or good rum

1 qt. rich milk
1/4 c. cognac and 3/4 c. rum

Break eggs carefully, separate whites from yolks. Add the sugar to the yolks and with a strong spoon beat until very light, adding gradually 1/2 tsp. grated nutmeg. Next add the liquor, pouring in slowly and stirring actively. Add milk in like manner. Meanwhile having whipped the whites to a light froth, pour the egg nog into a bowl, add the froth and sprinkle over a little nutmeg and serve. Four times this amount will make 14 pts. Go as far as you like. Let your stomach be your guide.

MINT TWINKLE

1 1/2 c. boiling water
1 c. chopped fresh mint
1/2 c. sugar
6 tbsp. lemon juice
1 qt. ginger ale

Pour boiling water over mint leaves, let steep for 10 min. Strain, add sugar to mint tea and boil for a min., or so until sugar is dissolved. Cool, then add lemon juice and the ginger ale just before serving. Pour over ice cubes, garnish each glass with slices of orange or lemon and a sprig of mint.

LOGANBERRY PUNCH

4 c. loganberry juice
1 c. hot water
1/2 c. sugar
2 lemons
1 orange
4 fresh mint leaves
6 c. cold water
6 c. cracked ice

Dissolve the sugar in hot water, and mix with cold water and cracked ice, then add the loganberry juice, the lemons and orange thinly sliced, and the mint leaves. Place in punch bowl and serve.

TEA AND FRUIT PUNCH

2 tbsp. tea
2 c. sugar
1/2 c. orange juice
4 lemons
3 oranges
4 c. ginger ale
2 c. water
6 maraschino cherries

**If you're giving a tea
and expecting a bunch,
Check this recipe
for delicious punch.**

Boil the water, add the tea and sugar, and let stand for half a min., then strain. Add the orange juice and the juice of the lemons, and the oranges thinly sliced, the cherries each cut in four parts, and the ginger ale. Pour this over 8 c, (or 2 qts.) of cracked ice in a punch bowl.

MERRY PUNCH

2 c. bottled cranberry juice cocktail
3/4 c. powdered sugar
1 large bottle ginger ale
lemon or lime slices
2 c. canned grapefruit juice

Makes 2 qts.

PUNCH

First make 1 qt. syrup as follows: Dissolve:

3 c. sugar
3 c. water

Add 2 tsp. vanilla, 2 tsp. almond extract, then juice of 2 lemons, stir well and add 4 qts. of water. This makes 5 qts. of punch. Add juice of 6 oranges, 2 c. fruit juice and 1 qt. ginger ale.

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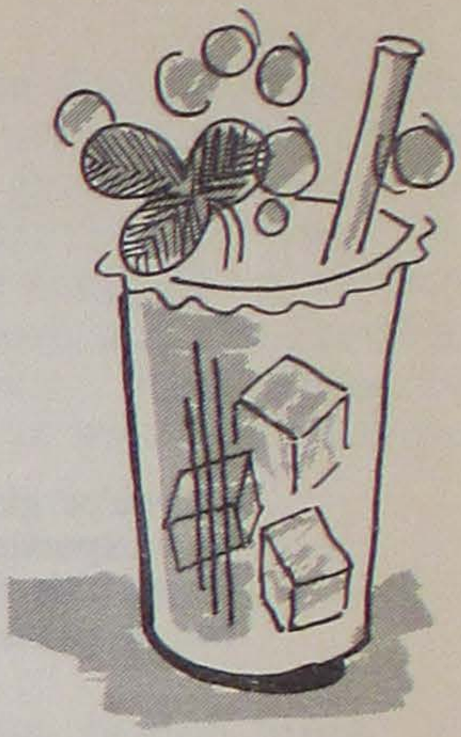
HOT APRICOT NIP

1 c. water
2 tbsp. granulated sugar
4 whole cloves
3 in. stick cinnamon
12 oz. can apricot
nectar (1 1/2 c.)
2 tbsp. lemon juice

Boil together for 5 min., the water sugar, cloves and cinnamon stick. Strain and add remaining ingredients. Reheat and serve hot. Serves 4.



Make your limeade
with a sprig of mint,
Add cherry juice
for a colorful tint.

MINT PUNCH

2 c. sugar
1 qt. water

Make into syrup. Place 2 qts. of washed mint leaves in 1 qt. of plain water and bring to boil, simmer 5 min. Let cool and then strain through cloth. Combine mint water and syrup. Add juice of 6 lemons and a few drops of green coloring. Immediately before serving add 1 qt. of ginger ale and pour over crushed ice.

LEMONADE

1/2 c. sugar
1 c. hot water
4 c. cold water

1 lemon, sliced very thin
the rind of 1 lemon
the juice of 4 lemons

Dissolve sugar in hot water, add the rind of the lemon, and cool. When cool, add the juice of the four lemons and the cold water and strain. Serve in glasses with cracked ice and a slice of the lemon.

BREAD and ROLLS

FOR THOSE *Write* IN RECIPES

The right kind of bread
baked by a new bride,
Can make hubby's head
swell with pride.

BOSTON BROWN BREAD

1 c. AllBran
1 c. flour
1 c. sour milk
1/2 c. raisins

1 tbsp. molasses
1/2 c. sugar
1 tsp. soda
1/4 tsp. salt
1/4 tsp. baking powder

Put the milk and allbran together first. Then add sugar, molasses, raisins and remainder of dry ingredients sifted together. If recipe is doubled add 1 beaten egg. Bake for 1 hr. at 325 degrees.

BANANA NUT BREAD

2 c. sugar
1/2 c. spry
2 eggs
3 c. flour

1 1/2 tsp. soda
8 to 10 tbsp. sour milk
3 bananas
1/2 c. chopped nuts
pinch of salt

Mix in order given. Add soda to sour milk. Mash bananas thoroughly before adding to mixture. Bake in 2 loaf tins in a slow oven for 1 hr.

REFRIGERATOR ROLLS

1 c. cold cooked mashed potatoes
1 tsp. salt
1 c. shortening
2 heaping tsp. baking powder
1 scant tsp. soda
1 cake yeast
1 c. sugar
1 qt. milk (sweet) scalded, cooled

Mix ingredients in order given and add enough flour to make a batter. Let rise 1 1/2 hrs. Make into a stiff dough. Place in refrigerator and when ready to use make into small balls. Let rise 1 1/2 hrs. and bake in 350 degrees oven for about 25 min.

NO-KNEADING BREAD ROLLS

1 cake Fleischmann's yeast
1/4 c. lukewarm water
1/4 c. shortening
1 1/4 tsp. salt
2 tbsp. sugar
1 c. boiling water
1 egg
3 1/2 c. flour

Dissolve yeast cake in lukewarm water. Place shortening, salt and sugar in a separate bowl. Add boiling water, stir until ingredients are dissolved. When lukewarm add yeast. Add the beaten egg. Stir in flour to make a soft dough. (Begin with 3 c. of flour and add as much more as necessary for a soft dough. 3 1/2 c., average amount.) Grease a large bowl, place dough in it and cover with a plate. Chill dough 2 to 24 hrs. Pinch off dough, place in greased muffin tins, 1/3 full. Brush tops with melted butter. Rolls will rise in min. Remove at once from pan. Makes 2 doz.

BUTTERMILK BREAD

4 c. buttermilk
2 tbsp. sugar
2 tbsp. salt
2 cakes Fleischmann's yeast
12 c. (3 qts.) sifted flour
2 tbsp. melted shortening

Scald buttermilk, add sugar and salt, cool to lukewarm. Dissolve yeast in lukewarm buttermilk. Add half the flour and beat until smooth. Add melted shortening and remaining flour, or enough to make easily handled dough. Knead dough quickly and lightly until smooth and elastic. Place dough in greased bowl, cover and set in warm place, free from draft. Let rise until doubled in bulk, about 1 1/2 hrs. When light, divide into 3 equal portions and shape into loaves. Place in greased bread pans. Cover and let rise until doubled in bulk, about 1 hr. Bake in hot oven at 425 degrees F. 15 min., then reduce heat to moderate, or 375 degrees F. and finish baking 35 min. longer. Makes 3 loaves.

RAISIN BREAD

1 cake Fleischmann's yeast
1 tbsp. sugar
1 c. lukewarm water
1 c. milk, scalded and cooled
1 tsp. salt
6 1/2 c. sifted flour
4 tbsp. shortening
3/4 c. sugar
1 1/2 c. raisins, floured

Dissolve yeast and 1 tbsp. sugar in lukewarm water, add lukewarm milk and 2 c. flour. Cream shortening and sugar add to yeast mixture and beat until smooth. Cover and let rise in warm place, free from draft, until light, about 1 1/2 hrs. When well risen, add raisins, salt and remaining flour, or enough to make a soft dough. Knead in bulk, about 1 1/2 hrs. Shape into loaves, place in well-greased pans to half fill, cover and let rise again until light, about 1 hr. Bake in hot oven at 425 degrees F. 15 min., then reduce heat to moderate, or 375 degrees F. Makes 2 large loaves.

OATMEAL BREAD

2 cakes Fleischmann's yeast
3/4 c. lukewarm water
3 c. thick cooked oatmeal
7 c. sifted flour
3 tbsp. melted shortening
3 tbsp. sugar
2 tsp. salt

Dissolve yeast in lukewarm water, mix oatmeal, shortening, sugar and salt together, add yeast, mix well. Add flour. Turn out on floured board and knead about 10 to 15 min. until elastic. Place in greased bowl, cover and let rise in warm place, free from draft, until doubled in bulk, about 1 hr. and 15 min. Shape into 3 loaves and place in greased bread pans, cover and let rise until light, about 50 min. Makes 3 loaves.
(In cooking oatmeal, use 2 1/4 c. oatmeal to 3 c. water.)

TEA BISCUITS

1 cake Fleischmann's yeast
1/2 c. lukewarm water
1 tbsp. sugar
1 tsp. salt

1/2 c. milk
2 tbsp. melted shortening
3 1/2 c. sifted flour

Dissolve yeast in lukewarm water. Scald milk, add sugar and salt, cool to lukewarm. Add to yeast mixture. Add half the flour and beat well. Add melted shortening and remaining flour, or enough to make moderately firm dough. Knead thoroughly until smooth and elastic. Roll out 1/2 in. thick and cut with 2 1/2 in. biscuit cutter. Place in warm place, free from draft, until doubled in bulk, about 1 1/2 hrs. When light, bake in hot oven at 350 degrees F. about 15 min. Makes 15.

SWEDISH LIMPE

2 c. water
1/2 c. brown sugar
2 tsp. caraway seeds
1 tbsp. shortening
1/2 cake Fleischmann's yeast
about 3 c. flour (white)
1 tsp. salt
about 2 c. rye flour
1 tsp. chopped orange peel, or 1 scant tsp. anise seed

Boil together water, sugar, caraway seeds, shortening, and orange peel (or anise seed) for 3 min. Let mixture become lukewarm. Add yeast. Stir thoroughly, gradually adding sufficient white flour to make a soft dough. Place dough in a warm place and let rise for 1 1/2 hrs. Then add salt, enough rye flour to make a stiff dough. Let rise again for 2 hrs. Knead slightly and shape into loaf. Put into greased pan (loaf) 9"x5"x3" and let rise again for half an hr. Bake in a moderate oven at 350 degrees F. for 1 hr. Makes 1 loaf.

Knowing how much kneading
your bread dough is needing,
Is a secret you need to know
else you'll have too much dough.

Too much flour
too much mixing,
Too much milk
too much fixing.

Either one will
take its toll,
When your making
leaven rolls.

SIXTY MINUTE ROLLS

3 c. flour
2 cakes Fleischmann's yeast
1/4 c. lukewarm water
1 1/4 c. milk
3 tbsp. sugar
1/4 tsp. salt
4 tbsp. lard

Dissolve yeast in lukewarm water. Place milk, sugar, salt, and lard in sauce pan and heat to lukewarm. Add yeast and flour, mix well, cover and let stand in warm place 15 min. The dough is very soft and rather difficult to handle but do not add more flour and do not knead or punch down. With tsp. cut off pieces of dough and with well greased hands shape into balls and place 3 balls in each well greased muffin tin. Cover and let stand in warm place for 15 min. Eake in hot oven 450 F. for 10 min.

BUTTERSCOTCH ROLLS

2 c. sifted flour
3 tsp. baking powder
1/2 tsp. salt
1/4 c. shortening

3/4 c. milk (about)
FILLING:
1/3 c. butter
1/3 c. firmly packed brown sugar

Prepare biscuit dough and roll in oblong 1/4 in. thick, spread with cream mixture of butter and brown sugar, roll as for jelly roll and cut in 1 in. slices. Place slices in greased pan or muffin pans and bake in hot oven (400) for 15 to 20 min. Yields approximately 10 rolls.

QUICK READY ROLLS

1 cake of compressed yeast dissolved in 1/2 c. of tepid water. Let stand 20 min. Cream 1/4 c. sugar, 1/2 c. lard, add 1 well-beaten egg, 1 tsp. salt. Mix together with yeast

and add 1 pt. lukewarm water. Mix well with 5 1/2 c. flour. Make out at once if desired or let stand overnight. Make into rolls and let stand 3 hrs. to rise.

BAKED BROWN BREAD

2 c. graham flour (sifted)
1 c. white flour (sifted)
2 c. sour milk
1 large c. molasses
1 rounding tsp. soda in milk
1 c. chopped English walnuts

Bake in 2 small bread pans 45 min. in slow oven. Do NOT CUT TILL NEXT DAY.

QUEEN OF MUFFINS

1/4 c. butter
1/3 c. sugar
1 1/2 c. flour
1 egg
1/2 c. milk
2 1/2 tsp. baking powder

Cream butter, then blend sugar with it. Beat eggs and add. Sift flour and baking powder and add alternately with milk. Bake in greased pans about 25 min.

AN EASY HOT ROLL RECEIPT

1 c. hot mashed potatoes
1/2 c. sugar
2 eggs
1 c. milk
1/2 c. lard
1 tsp. salt
2 c. flour
1 cake compressed yeast (dissolved) in 2/3 c. warm water

Mix and let stand 2 hrs., add 4 c. flour (or more if needed.) Let stand 3 or 4 hrs. then roll out like Parker House rolls 1 hr. before time to bake.

REFRIGERATOR ROLLS

2 c. boiling water
2 tbsp. shortening
1 tbsp. salt
1/2 c. sugar

Mix above ingredients, when lukewarm add 2 cakes compressed yeast, which have been softened in 1/4 c. water and 1 tsp. sugar. Add 2 eggs and 4 c. flour. Let stand in a warm place until light and knead until smooth. Place in refrigerator until ready to use. Keep tightly covered, let rise 2 hrs., after making out in rolls. Bake.

SOURTHERN CORN BREAD

2 c. cornmeal
2 tbsp. cornstarch
1 tsp. salt
2 c. sour milk or buttermilk
1 scant tsp. soda
1 tbsp. Karo
1 egg, well beaten
2 tbsp. Mazola

Combine the ingredients in the order enumerated. Beat well, pour into medium sized dripping pan oiled with Mazola and bake 30 min. in a hot oven, 375 degrees F.

HEALTH MUFFINS

4 c. Bran
1 c. rolled oats put through food chopper
1 1/2 c. bread flour
2 tbsp. cornstarch
5 tsp. baking powder
1 c. raisins put through food chopper
2 tsp. salt
1 c. Karo
1/4 c. Mazola
1 egg
2 c. milk

Combine the ingredients, transfer to muffin pans oiled with Mazola, and bake 25 to 30 min. in a moderate oven, 350 to 375 degrees F. This will make 18 medium sized muffins. They will keep several days, and may be served split, toasted and buttered.

Ol'e Moss Hitchback
was southern bred,
Liked his hamhock
with corn-pone bread.

Household Hint:

To freshen left-over muffins, cover with damp cloth and warm in moderate oven.

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BREADS AND ROLLS*****

QUICK CREAM BISCUITS - Mary Eatwell

2 c. sifted flour
4 tsp. baking powder
2 tsp. sugar
1 tsp. salt
1 egg
1 c. sweet cream

Sift dry ingredients together 3 times. Beat the egg in mixing bowl, stir in the cream, then add the dry ingredients and mix well. Drop by spoonfulls into greased muffin tins and bake in a rather quick oven for about 15 min. This also makes a very good shortcake.

ALL-BRAN BREAD - Hazel Cantonwine

1 1/2 c. Kellogg All-Bran
1 1/2 c. boiling water
1 1/2 tsp. salt
1 tbsp. shortening
1/3 c. molasses
1 cake yeast
4 c. flour

Soak all-bran, boiling water, salt and shortening until lukewarm. Soak cake of yeast in 1/2 c. lukewarm water. Mix all ingredients together. Let raise until double in bulk. Put in loaf pans and let rise again. Bake in hot oven.

NUT BREAD - Agatha McColly

1 c. brown sugar
2 tbsp. butter or shortening
1 egg
pinch salt
1 c. sour milk
1 tsp. soda
2 1/2 c. flour
1 c. nutmeats

Mix sugar and shortening well. Add egg, sour milk with soda. Add flour and nutmeats. Bake 1 hr. in slow oven.

BANANA BREAD - Margaret Dale

1 c. sugar
1/2 c. shortening
2 eggs well beaten
3 tbsp. sour milk
3 crushed bananas
2 c. flour
1 tsp. soda
1 tsp. salt

Mix in order given. Pour in oiled loaf pan and bake 1 hr. at 350 deg.

SWEET-BOW-KNOT ROLLS - Gertrude Myers

1 cake compressed yeast
2 tbsp. lukewarm water
1/2 c. scalded milk
2 1/2 c. flour
2 tbsp. soft butter
4 tbsp. sugar
1/2 tsp. salt
1 egg beaten

Soften yeast in lukewarm water. Add butter, sugar, and salt to the scalded milk. Then cool to lukewarm.

Cont'd

Add yeast and beaten eggs. Add enough flour to make a stiff yet soft dough. Knead good and place in greased bowl. Let raise until double in bulk. When light punch down and shape into bow-knots. To make Bow-knots roll pieces of dough about 6 in. long and 1/2 in. in diameter. Tie in a knot, let raise until double in bulk. Bake in moderate oven 375 deg. for 25 min. Frost with uncooked frosting and sprinkle with ground nuts.

BANANA NUT BREAD - Ruth Hanny

1 c. sugar
1/2 c. shortening
2 c. flour
3 tbsp. sour cream
1 c. nutmeats
3 crushed bananas
2 eggs
1 tsp. soda
pinch of salt

Mix dry ingredients together. Cream butter and sugar. Put all ingredients together, grease pan and bake 1 hr. in 325 deg. oven.

BAKING POWDER BISCUITS - Herma Reichardt

2 c. flour
1/2 tsp. salt
2 tbsp. shortening
4 tsp. baking powder
2/3 c. milk or water

Sift flour, baking powder, and salt together twice. Work in the shortening then add the milk or water and mix to a soft dough. You may add more milk or water if needed. Roll out and cut biscuits and bake in med. heated oven until done. Brush with butter to give a rich brown exterior but maybe omitted.

DATE NUT BREAD - Gene Hiatt

1 1/2 c. sugar
3 tbsp. melted butter
1 tsp. salt
2 eggs
1 c. nutmeats
1 lb. dates
2 1/2 c. hot water
1 tsp. vanilla
3 level tsp. soda
3/4 tsp. baking powder
4 scant c. flour

Pour boiling water over dates, and soda and let cool. Combine all other ingredients and then add to this mixture when it is cool.

CORNBREAD - Addie Osburne

1 1/2 c. milk
1 1/2 c. cornmeal
1/2 c. flour
4 tsp. baking powder
1/2 tsp. salt
2 tbsp. lard
1 tbsp. sugar
1 egg

Sift flour, and measure. Sift all dry ingredients together. Mix with cornmeal. Combine shortening, sugar and

Cont'd

eggs. Add milk and combine with dry ingredients. Beat until smooth. Pour in greased pans and bake in oven 350 deg. for 25 to 30 min.

****

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****

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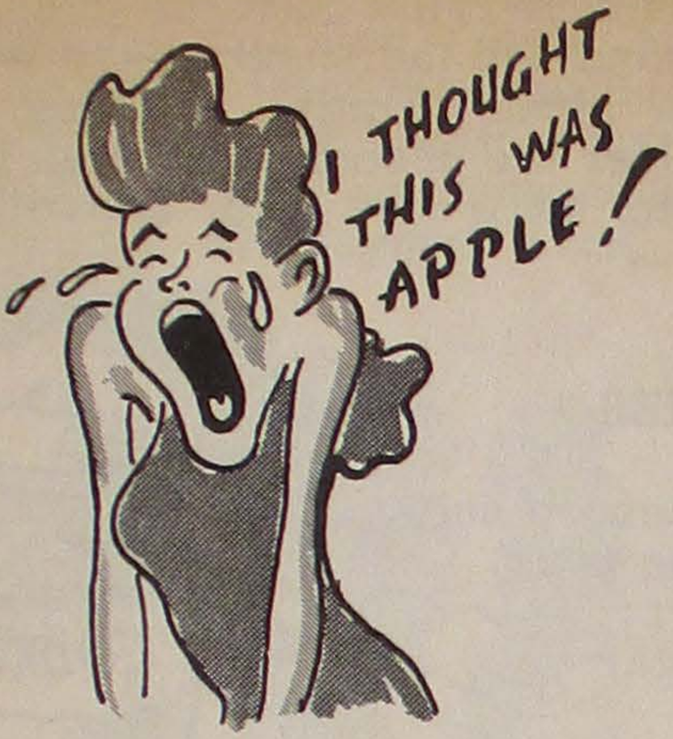

I THOUGHT THIS WAS APPLE!

Little miss Mable
sat at the table
eating her coffee and pie,
She put in her thumb
and pulled out a plum
and yelled ....

I THOUGHT THIS WAS APPLE! !

CRUSTLESS APPLE PIE

6 medium sized tart, firm apples

1/3 to 1/2 c. white sugar	1/2 c. brown sugar
1 tsp. cinnamon	1 c. sifted flour
3/4 c. water	1 tsp. baking powder
1/2 tsp. salt	

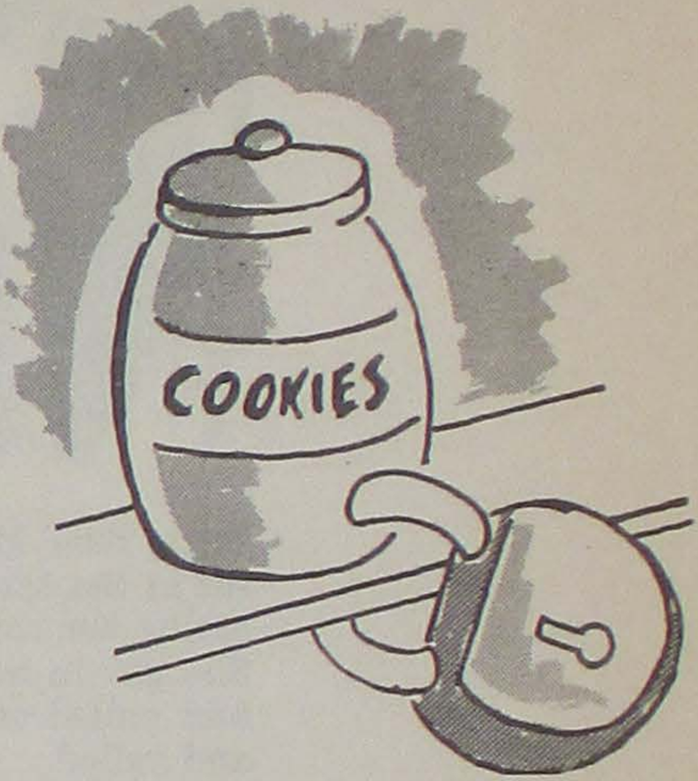
3/8 c. (6 tbsp.) shortening, part butter for flavor

Peel apples and cut into eights. Place in saucepan with white sugar, cinnamon and water and cook until apples are partially done (about 10 min.) Then place in deep greased 9 in. pie pan. Cream shortening, add brown sugar gradually and cream well. Sift flour, baking powder and salt together and add to creamed mixture working with pastry blender until completely mixed. Sprinkle over apples in pie pan. Bake about 45 min. in 350 degree oven. Serve with whipped cream.

STRAWBERRY PIE

1 baked pastry shell, 1 qt. strawberries, 1 c. sugar, 3 tbsp. cornstarch, 1 c. whipping cream. Reserve half the berries, selecting the choicest ones and place in baked pastry shell.

Mash the remaining berries until the juice is well extracted. Bring to boiling and add the sugar mixed with the cornstarch. Cook slowly for about 10 min., stirring occasionally. Let cool and pour over the uncooked berries in the shell. Place pie in refrigerator until very cold. Top with sweetened whipped cream.



Lock and key won't be too strong
to keep your cookies on the shelf,
When you try these recipes
and you'll really treat yourself.

DAINTY COOKIES

3/4 c. finely chopped nuts
1/4 c. shortening (soft)
1/4 c. soft butter
1/4 c. brown sugar
(packed in cup)
1 egg
1/2 tsp. vanilla
1 c. sifted flour
1/4 tsp. salt

Mix together thoroughly, shortening, butter, sugar, egg and vanilla. Sift flour and salt together and stir into mixture. Roll in balls size of a small walnut. Beat slightly with fork 1 egg white. Dip balls in egg white. Roll in finely chopped nuts. Place about 1 in. apart on greased baking sheet. Bake for 5 min. in a 375 degree oven. Remove from oven. Immediately press thumb gently in top of each cookie. Return to oven and continue baking about 8 min. longer. Makes about 2 doz. cookies. To add an extra decorative effect, when cookies are cool, place in indentation, a bit of chopped candied fruit, bright jelly or flavored confectioners sugar icings.

PEANUT CRUNCH COOKIES

1/2 c. butter
1/2 c. peanut crunch
1/2 c. white sugar
1/2 c. brown sugar
1/4 tsp. salt
1 egg (well beaten
1 1/4 c. flour
3/4 tsp. soda
1/2 tsp. baking powder

Cream butter and peanut crunch together. Add sugar and cream thoroughly. Add beaten egg. Sift flour once before measuring. Sift flour, soda, baking powder and salt together and add to creamed mixture. Chill dough. Then form into balls the size of a walnut and flatten with a fork dipped in flour. Place on greased cookie sheet. Bake 10 to 12 min. in a 375 degrees oven. Makes 4 doz. cookies.

When baking a cake
you must agree.
You must set the oven
to the closest degree.

CHERRY TIP TOP CAKE

1 No. 2 can red sour cherries
2/3 c. sugar
2 tbsp. butter
2 eggs (well beaten)
1 c. granulated sugar
1/2 c. scalded milk
1 c. pastry flour
1/2 tsp. baking soda
1 tsp. cream tartar
1/2 tsp. salt
1/2 tsp. lemon extract

Drain cherries thoroughly. Place fruit and sugar in a 10 in. round or sq. pan about 2 in. deep. Dot with butter. Add sugar to beaten eggs gradually and continue beating. Then add sifted dry ingredients and mix well. Add milk and flavoring. Pour cake mixture over fruit. Bake in a moderate oven 350 degrees for 50 min. Loosen cake from sides and turn out on plate at once. Serve warm or cold, plain or with whipped cream.

CREAMY FUDGE CAKE

Some kinds of cakes
stand little abuse,
But if they fall
there's no excuse.

2 sq. unsweetened chocolate
1/2 c. boiling water
2 1/8 c. sifted cake flour
1 1/3 c. sugar
1 tsp. soda
1/2 tsp. cream of tartar
1 tsp. salt
1/3 c. vegetable shortening
2/3 c. milk
1 tsp. vanilla
1/3 to 1/2 c. egg whites

Mix chocolate and boiling water to a smooth paste. Sift dry ingredients into large bowl. Add shortening, milk, and vanilla. Beat vigorously with spoon for 2 min. by clock (150 strokes per min.) or mix with electric mixer on slow to med. speed for 2 min. Add unbeaten egg whites and beat for 1 more min. Add the chocolate paste. Beat another min. Pour batter into prepared pans, 2 layer pans 8 in. Bake for 25 to 30 min. in a 350 degrees oven. Ice with brown beauty icing.

SOUR CREAM CAKE

1 1/2 c. sugar, 2 eggs, 1/2 pt. heavy sour cream, 2 c. flour after sifting, 1 tsp. baking powder, and 1/2 tsp. salt in flour, add following mixture to batter: 3/4 c. of boiling salted water, 3 tbsp. cocoa and 1 tsp. soda. Bake in 3 layers or in a loaf. Spread bottom and sides of pan with mixture. Cover bottom of pan with apricots and prunes, pour in batter mixture and bake in an 8x8 pan. Serve with whipped cream.

BRIDGE PIE

1 c. dates (cut fine), 1/2 c. nuts (cut fine), 2 eggs beaten separately, 4 tbsp. cream, 1 c. sugar, 1/4 c. butter. Mix all but the whites. Fold these stiffly beaten, in last. Bake in raw crust about 30 min. at 350 degrees. Serve with whipped cream. Cheese balls go well with this.

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CAKES, COOKIES AND PASTRIES*****

APPLE CRISP CAKE - Doris Maley

2 c. flour
2 tsp. baking powder
1/2 c. sugar
1/2 tsp. salt
2 tbsp. butter
1 egg beaten
1/2 c. milk approximately
whole red apples
1 c. sugar
1 tsp. cinnamon
1 tbsp. flour
cream

Sift together flour, baking powder, 1/2 c. sugar and salt. Cream butter. Put beaten egg in cup and fill with milk. Combine with flour mixture. Spread on large greased cake pan. Peel and quarter apples. Stick in rows on top of dough with the edges down. Mix 1 c. sugar, cinnamon and flour together and sprinkle over top of cake. Moisten the top with cream.

INEXPENSIVE CHOCOLATE CAKE - Marion Cox

1/3 c. lard
1 c. sugar
1 1/3 c. flour
1 egg
1 tsp. vanilla
1 tsp. baking soda
1 tsp. baking powder
1/4 tsp. salt
1 c. hot water
4 heaping tsp. cocoa

Cream lard and sugar together, add egg and beat. Add cocoa and vanilla and mix. Sift flour combine with soda, baking powder and salt. Alternate mixing flour and hot water to other ingredients beginning and ending with flour. Bake at 350 deg.

COFFEE WALNUT CAKE - Hazel LaPorte

1/2 c. spry or shortening
1 c. sugar
2 eggs separated
2 1/2 c. flour
2 tsp. baking powder
3/4 c. chopped walnuts
1/2 tsp. salt
1 c. cold strong coffee
1 tsp. vanilla

Blend in 1 operation, shortening, sugar and egg yolks. Add dry ingredients and coffee. Stir in nuts and flavoring and fold in egg whites which have been beaten stiff. Bake in moderate oven 400 deg. for 50 min.

WHITE CAKE - Margaret Elding

2 1/4 c. sifted cake flour
3 1/4 tsp. baking powder
1 tsp. salt
1 1/2 c. sugar
1/2 c. shortening
2/3 c. milk
1/3 c. milk
1/2 c. egg whites unbeaten
1 tsp. vanilla

Cont'd

Sift dry ingredients together. Add shortening and 2/3 c. milk. Beat for 2 min. or 300 strokes until batter is well blended. With electric beater use slow to medium speed for the same time. Add 1/3 c. milk, egg whites, and vanilla. Beat for 2 min. Pour into greased and floured pan. Bake in 350 deg. oven for 30 to 35 min.

REFRIGERATOR CAKE - Evelyn DeMoss

22 graham crackers
1/2 lb. marshmallows
1/2 c. chopped nuts
1 c. sweet milk
7 oz. pkg. dates chopped

Crush crackers, cut marshmallows in quarters. Combine all ingredients, form in a loaf pan and roll in more graham crackers. Let stand in refrigerator overnight or longer. Slice into 6 or 8 pieces and top with whipped cream and a cherry.

DATE CAKE - Hazel Nelsen

1 c. dates cut fine
1 c. boiling water poured over dates
1 tbsp. butter
1/4 tsp. salt
1 c. sugar
1 egg
1/2 c. nutmeats
1 tsp. vanilla
1 tsp. soda
1 1/2 c. flour

Mix in order given. Bake in medium hot oven about 25 min. Serve with whipped cream.

DREAM CAKE - Elizabeth Valline

1/2 lb. marshmallows
2 pkg. lemon jello
24 graham crackers
2 c. boiling water
1/2 pt. whipping cream
1 No. 2 can crushed pineapple

Dissolve jello in hot water add cut marshmallows and let set while whipping cream. Add pineapple to jello then fold in whipped cream. Sprinkle half of the graham cracker crumbs in the bottom of a 8x10 in. pan. Pour in mixture. Sprinkle remainder of crumbs on the top. Let set overnight. Serves 12.

MIRACLE WHIP CAKE - Dorothy Finger

1 c. miracle whip
1 c. sugar
4 scant tbsp. cocoa
2 c. flour
2 tsp. soda
few grains salt
1 c. warm water
1 tsp. vanilla

Cream miracle whip and sugar. Add cocoa. Sift flour, soda, and salt together. Add dry mixture to sugar and miracle whip, alternate with water and vanilla. Bake in

Cont'd

350 to 375 deg. oven about 30 min.

SUNSHINE CAKE - Marjorie McKenna

1 1/2 c. white sugar
1/2 c. boiling water
1 c. flour
1/4 tsp. cream tartar
1/2 tsp. salt
1/2 tsp. lemon extract
6 eggs

Boil sugar and water until it spins a thread from spoon. Beat egg whites until stiff. Pour boiling syrup slowly over egg whites and beat until cool. Add egg yolks, that have been beaten until thick, and lemon color. Bake in 325 deg. for 1/2 hr. and then 350 deg. for 15 min. Cut in slices and serve with a orange sauce or fruit and whipped cream.

GRAHAM CRACKER PIE - Thelma Ernest

16 graham crackers rolled fine
1 tsp. flour
1/2 c. lard and butter mix
1/2 c. sugar
1/2 tsp. cinnamon

FILLING:

3 eggs
1/4 c. sugar
3 c. milk
3 tsp. flour
1 tsp. vanilla

Mix top ingredients together and line pie pan. Mix filling ingredients and cook until thick and pour in crust.

LEMON CHIFFON PIE - Faye DeFore

1 baked pastry shell
3 eggs
1/4 c. lemon juice
3 tbsp. hot water
1 tsp. grated lemon rind
1 c. sugar
1/8 tsp. salt

Beat the egg yolks until veryllight. Add lemon juice and rind, salt, hot water and 1/2 c. sugar. Cook altogether in double boiler until thick stirring constantly. Beat egg whites until stiff but not too dry. Add the remaining 1/2 c. sugar and gradually fold egg whites into hot mixture. Lightly pour into baked pastry shell. Brown lightly in a moderate oven 450 deg. for 15 min. Makes 1-9 in. pie.

BUTTERSCOTCH PIE - Elizabeth O'Brien

3 c. milk
3 c. brown sugar
5 eggs
5 tbsp. flour heaping
1 tsp. vanilla

Cont'd

Put milk and brown sugar in double boiler. Beat the egg yolks and add flour and vanilla. Put in double boiler and cook until thick. Pour in 2 pastry shells.

CHOCOLATE CHIFFON PIE - Ruth Johnson

1 envelope gelatin
1/4 c. cold water
6 level tbsp. cocoa
1/2 c. boiling water
1/3 tsp. salt
4 eggs
1 c. sugar
1 tsp. vanilla
1 baked graham cracker crust

Dissolve the gelatin in cold water. Pour boiling water over cocoa and blend well. Stir in the gelatin and cool. Beat egg yolks and add 1/2 of the sugar. Add salt and vanilla. Beat egg whites stiff and fold remaining sugar. Blend all the ingredients and pour into a baked pie shell. Chill. Just before serving cover with sweetened whipped cream.

SHEPHERD'S PIE - Barbara Taylor

1 1/2 c. cooked diced meat
3 tbsp. fat
1 1/2 c. stock or water
2 c. mashed potatoes
1/2 tsp. salt
1/4 tbsp. pepper
3 tbsp. flour
1/2 tbsp. onion juice

Make a sauce of fat, flour and liquid. Add seasoned meat and heat thoroughly. Cover with mashed potatoes and brown in moderate oven. Serve with a tart salad.

ONE CRUST RAISIN PIE - Sylvia Androy

bake crust first
1 c. raisins
1 c. milk
1/2 c. sugar
1 tbsp. flour
2 eggs

Cover raisins with water and cook until done. Separate the eggs and save whites for meringue. Combine all ingredients in double boiler. Boil until thick.

PUMPKIN PIE - Mabel Alfred

I c. sugar
1 tsp. ginger
1 tsp. cinnamon
1/2 tsp. salt
1 1/2 c. strained pumpkin
2 eggs
1 1/2 c. milk
1/4 tsp. nutmeg

Combine sugar, ginger, cinnamon, salt and nutmeg and stir free of lumps. Add pumpkin and mix well. Beat eggs well and add to mixture, stir in milk. Pour into pastry lined pie pan. Bake in hot oven 400 deg. about 45 min. or until an inserted knife comes out clean. Serve

Cont'd

with whipped cream.

RHUBARB CUSTARD PIE - Anna Geataganas

1 1/4 c. sugar
2 tbsp. flour
2 egg yolks
pinch of salt
1 tsp. vanilla
1/4 c. milk
4 c. diced rhubarb

Beat together egg yolks, salt, vanilla, and milk. Sift together sugar and flour and mix in with beaten mixture. Place rhubarb in uncooked pie shell and pour custard mixture over it. Place in 425 deg. oven and bake. Cover with egg white meringue and brown.

RANGER COOKIES - Jane Myers

1/2 c. shortening
1/2 c. sugar
1/2 c. brown sugar
1 egg
1 tsp. vanilla
1 c. flour
1/4 tsp. baking powder
1/ 2 tsp. soda
1/4 tsp. salt
1 c. oatmeal
1 c. wheaties
1/2 c. cocoanut

Mix together shortening, sugar, brown sugar, egg, and vanilla. Add flour, baking powder, soda, salt, oatmeal, wheaties, cocoanut. Mix altogether and drop on greased cookie sheet. Bake in oven of 375 deg. for 12 to 15 min.

GINGER COOKIES - Juanita Leach

1 c. sugar
3/4 c. shortening
1 egg
4 tbsp. molasses
2 c. flour
2 tsp. soda
1 tbsp. cloves
1 tbsp. ginger
1 tbsp. cinnamon
pinch salt

Cream sugar and shortening. Add egg and sifted dry ingredients and molasses. Form in small balls about the size of walnuts. Put a little sugar in saucer and roll each ball in it. Place on greased cookie sheet and bake in 350 deg. oven for 15 min.

OATMEAL COOKIES - Edna Backous

2 c. oatmeal
1 c. shortening
1 c. sugar
2 eggs
2 c. flour
1 c. raisins
10 tbsp. raisin water
1 tsp. soda

Mix oatmeal and shortening and let stand a few min.

Cont'd

Mix sugar, eggs and flour. Boil raisins 10 min. in enough water to have 10 tbsp. for batter. Put soda in raisin water. Leave enough flour to mix with raisins before putting in batter.

DATE COOKIES - Gladine Swanson

1 lb. dates
1/2 c. sugar
1/2 c. water
1 c. brown sugar
1 c. white sugar
1 c. shortening
3 eggs beaten
1 tsp. vanilla
4 c. flour
1 tsp. soda

Boil dates with 1/2 c. sugar and water until thick. Let cool. Cream together, brown sugar, white sugar, shortening, eggs, and vanilla. Sift flour and soda together and mix with creamed mixture. Divide in 2 parts and roll thin and spread with date mixture. Roll like jelly roll and let stand in cold place overnight, slice and bake.

TOLL HOUSE CHOCOLATE COOKIES - Lucille Lint

3/4 c. crisco
3/4 c. brown sugar
3/4 c. white sugar
2 eggs
2 1/4 c. flour
1 tsp. salt
1 tsp. soda
1 tsp. vanilla
1 tsp. hot water
1 c. nuts
1 pkg. chocolate chips

Cream crisco, and both sugars together. Sift dry ingredients together. Mix eggs with creamed mixture. Alternate the water with dry ingredients. Add nuts and chips. Drop from spoon and bake in 375 deg. oven.

SUGAR COOKIES - Rose Johns

2 c. sifted flour
1 1/2 tsp. baking powder
1/2 tsp. salt
1/2 c. shortening
1 c. sugar
1 egg
1 tsp. vanilla
1 tbsp. cream
flour for rolling

Sift flour and measure. Add baking powder and salt. Mix well and sift. Cream butter, beat in sugar gradually, add eggs, vanilla and cream. Stir in flour gradually adding more if not stiff enough to roll. Chill thoroughly. Remove part of dough. Roll and cut with cookie cutter. Bake in moderate oven 375 to 400 deg. for 8 to 10 min. or until brown.

FILLED ICE BOX COOKIES - Eva Overland

1 c. white sugar
1 c. brown sugar

Cont'd

1 c. shortening
3 eggs
4 c. flour
1 tsp. soda
1 tsp. vanilla
1 lb. dates
1/2 c. sugar
1/2 c. water

Boil dates, 1/2 c. sugar and water until thick. Let cool. Cream sugar, shortening and eggs. Sift dry ingredients and mix. Roll 1/2 in. thick and spread with date mixture. Roll up like a jelly roll and let set in refrigerator overnight. Slice and bake in moderate oven.

BROWN SUGAR COOKIES - Erma Rutter

1/4 c. butter or shortening
1/2 c. brown sugar
2 eggs
1/3 c. milk
1 c. flour
1 tsp. baking powder
1/2 tsp. salt
3/4 c. nuts chopped or chocolate chips

Cream butter. Add sugar, egg yolks and whites beaten separately and milk. Sift flour, measure and sift with other dry ingredients. Add to first mixture, add nuts or chips. Mix thoroughly and drop by spoonfuls on well oiled baking sheet. Bake in 400 degree oven for 15 min.

DATE NUT COOKIES - Bernice Gibbs

2 c. brown sugar
2 eggs well beaten
1 c. shortening
3 1/2 c. flour
1 tsp. vanilla
1 c. chopped nuts
1 c. chopped dates
2 tbsp. cream or sweet milk
1 tsp. cream of tartar
1 tsp. baking soda
few drops maple flavoring

Sift flour, measure and sift with baking soda and cream of tartar. Cream shortening and sugar. Add eggs and cream or milk. Add dry ingredients, dates, nuts, and flavoring. Mix thoroughly. Form into a loaf, chill overnight. Slice thin. Place on well oiled baking sheet. Bake in 410 deg. oven for 10 min. or until delicate brown. 100 servings.

BROWNIES - Beula Quade

1 c. butter
2 c. sugar
1 tsp. vanilla
2 eggs well beaten
1/2 c. cocoa
2 c. cake flour
1 c. nutmeats

Cream butter and sugar, add vanilla and eggs. Add cocoa and flour combined. Beat well. Add nutmeats. Bake in buttered baking pans in a mod. oven 350 deg. Cool and cut in sqs. before removing from pan.

OATMEAL FRUIT COOKIES - Agnes Duglass

2 c. sugar (1 white, 1 brown)
1 c. lard
2 c. quick oatmeal
3 c. flour
1 tsp. cinnamon
2 eggs, beaten
1/4 tsp. salt
1/2 c. nutmeats
1 orange, juice and rind ground
1 c. raisins and dates ground

Measure flour before sifting. Add flour a little at a time. Sift soda with flour. Mix and press cookies in palm of hand.

ICE BOX COOKIES - Goldie Gammon

2 eggs
1 c. sugar
1 c. light brown sugar
1 lb. butter
1 tsp. salt
1 tsp. soda
5 tbsp. water
2 tsp. vanilla
5 c. flour
2 c. chopped nuts

Place soda in water. Cream sugar, shortening, and eggs. Add salt, hot water, flour and nuts. Let stand then form two long rolls. Place in wax paper in refrigerator overnight. Slice very thin and bake in a moderate oven. Makes many dozens.

WHEATIES DROP COOKIES - Gertie Bowers

1 c. soft shortening
1 c. sugar
2 eggs
1 c. sour milk
2 c. sifted flour
1/2 tsp. soda
1/2 tsp. salt
1/2 tsp. cinnamon
1/2 tsp. nutmeg
1/2 tsp. cloves
3/4 c. chopped nuts
1 c. cut up raisins
3 c. wheaties

Mix shortening, sugar and eggs together. Stir in sour milk. Sift dry ingredients together and stir in. Stir in nuts and raisins. Fold in wheaties. Chill dough. Drop by spoonfuls 2 in. apart on greased baking sheet. Bake 10 to 12 min. in 400 deg. oven.

DREAM BARS - Lillian Horner

1/2 c. butter
1 c. flour
1/2 c. brown sugar
1 tsp. vanilla
1 c. brown sugar
2 tbsp. flour
pinch salt
1 1/2 c. cocoanut
1/4 tsp. soda
1 tsp. vanilla
1 c. walnuts chopped

Blend butter, 1/2 c. brown sugar, 1 c. flour, and 1 tsp. vanilla thoroughly. Pat in an ungreased baking sheet and

Cont'd

bake until light brown, in a 350 deg. oven for 10 min. While this is in oven make a mixture as follows. Beat eggs, 1 c. brown sugar and vanilla. Mix flour, salt and soda together, add to the egg mixture. Add cocoanut and nuts. Pour second mixture on top of first mixture and return to oven, bake 15 to 20 min. Turn out on powdered sugar and cut in sqs. while still warm. (Shortening may be used instead of butter.)

FROSTED CREAMS - Jennie Iler

1 c. brown sugar
1 c. shortening
2 eggs
1 c. black coffee
1 tsp. soda
1/2 c. molasses
1 tsp. cloves
1 tsp. cinnamon
1 tsp. ginger
1 c. raisins
1/2 c. nutmeats
3 c. flour

Mix sugar, shortening, eggs. Dissolve soda in coffee and add all ingredients. Bake in long flat pan cut in sqs. and frost with powdered sugar frosting.

"NEVER-FAIL" ONE EGG CAKE - Lila Gibbs

1 c. sugar
5 tbsp. shortening
4 tbsp. cocoa
1 egg
1 tsp. vanilla
1 c. milk
1 tsp. soda
1 1/2 c. flour

Melt shortening. Cream with sugar. Add unbeaten egg. Stir in cocoa and vanilla. Put soda in milk. Add this alternately with flour. Bake in moderate oven.

ANGEL PIE - Maxine Miller

Crust:

4 egg whites
1/4 tsp. cream of tartar
1 c. sugar
1 tsp. vanilla

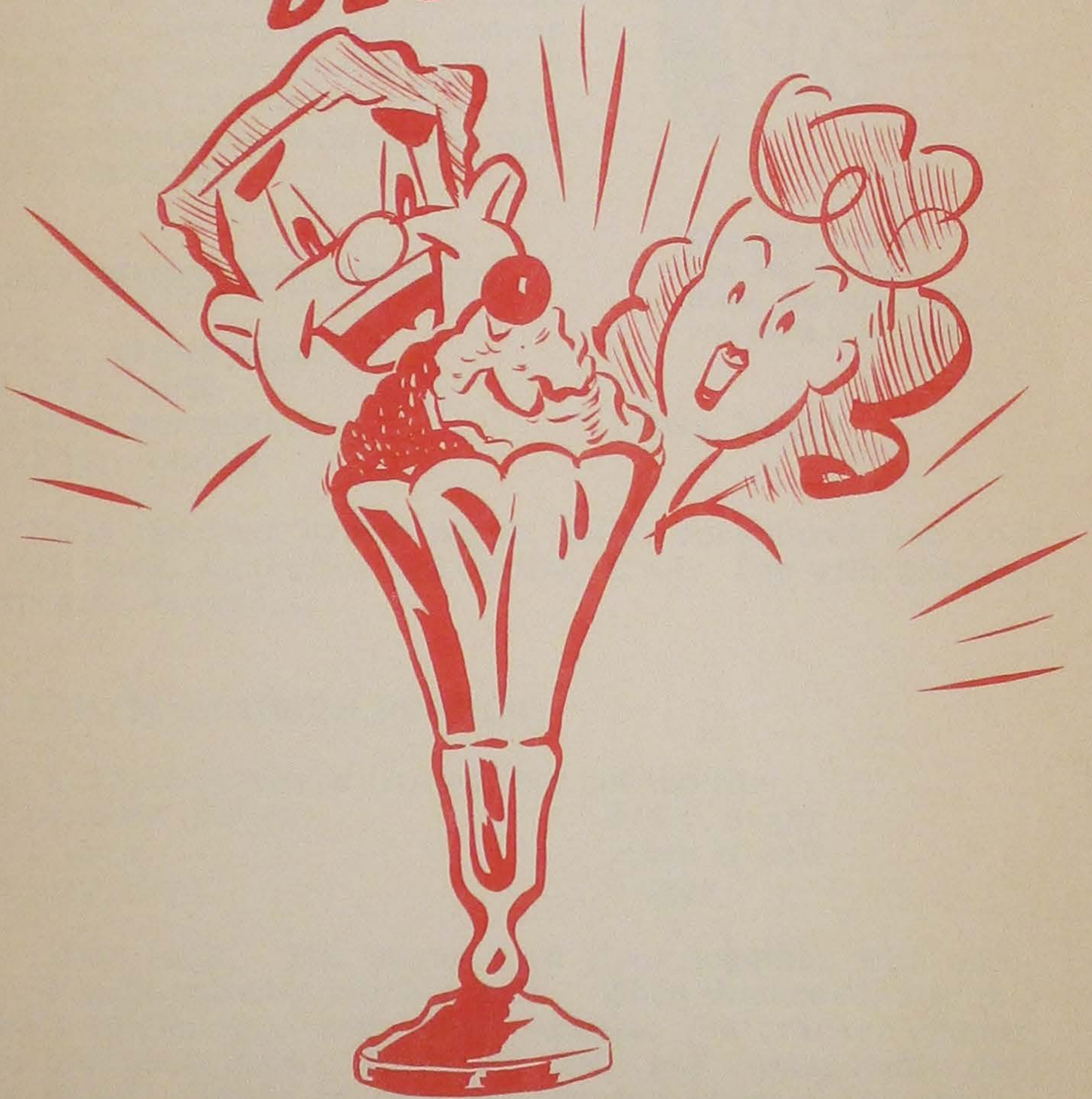
Beat egg whites until fluffy, add cream of tartar and beat to a stiff foam, gradually add sugar and vanilla. Spread in a 9 in. pan. Preheat oven to 275 deg. Bake 20 min. Increase oven to 300 deg. and bake 40 min. more.

FILLING:

4 egg yolks beaten
1 c. sugar
1/4 c. water
1/4 c. lemon juice
rind of 1 lemon grated

Mix together and cook in double boiler until thick. When cool spread over cooled meringue. Top with whipping cream.

DESSERTS



FOR THOSE Write IN RECIPES

CHOCOLATE PUDDING

1 tbsp. cocoa
1 pt. milk
1/3 c. sugar
1/4 c. butter
2 tbsp. cornstarch
1/2 c. nuts
pinch of salt

Mix cocoa, sugar, cornstarch and salt in top part of double boiler. Heat milk and combine with dry ingredients. Cook for 5 min. after it begins to boil, stirring constantly. Add butter, nuts and flavoring.

**Dog-gone it honey
you did it again,
Made chocolate pudding
but made it too thin.**

BUTTERSCOTCH PUDDING

1/2 c. brown sugar
1 1/2 c. milk
2 tbsp. cornstarch
1/2 tsp. vanilla
1 tbsp. butter

Mix together brown sugar, milk, cornstarch and cook until thick. Add butter and vanilla. Cool. Top with whipped cream. Serves 4.

GRAHAM CRACKER PUDDING

20 graham crackers (rolled, but not too fine)
3 bananas (sliced)
2 c. milk
3 tbsp. flour
3/4 c. sugar
pinch of salt
2 eggs

Heat milk. Mix sugar and flour together with 1/2 c. cold milk and stir into hot milk. When thickened, stir in 2 well beaten eggs and 1 tbsp. vanilla. Put cracker crumbs in bottom of dish. Alternate fruit and custard until dish is filled. Place in refrigerator and serve with cream.

TUTTI FRUITI ICE CREAM

2 qts. heavy cream
1 small bottle
maraschino cherries

1 qt. milk	1 c. nutmeats
4 eggs	2 tsp. vanilla
1 1/2 c. sugar	1 can pineapple (small)

Beat eggs, add sugar, vanilla, cherries (cut fine, pineapple. Milk and cream. When partly frozen, add nuts.

ANGEL FOOD ICE CREAM

Whites of 3 eggs, beaten stiff and dry, add 1 c. powdered sugar, continue beating until well mixed with egg whites. Whip 1 qt. of cream, fold whipped cream into egg and sugar mixture, add 1/2 tsp. vanilla. Pack in pound can. Fill very full. Place sheets of buttered paper over top, put on lids, pack in ice and salt and let stand 2 hrs. or more. Use equal parts of salt and ice. Fruit or nuts may be added.

VANILLA ICE CREAM

1 pt. cream
1 pt. milk
2 scant tbsp. flour
1/3 tsp. salt
2 eggs
1 c. sugar
1 1/2 tsp. vanilla

Mix sugar, flour and salt. Beat eggs until light. Add 1/4 c. milk and combine with first mixture. Heat cream and remainder of milk to boiling point and add to mixture. Cook all in double boiler 20 min., stirring constantly until smooth. Strain, cool, add flavoring and freeze. To make a gallon, double amounts. This makes a delicious ice cream. To make strawberry, add 1 pt. of fresh berries (run through the ricer and sweeten with a cup of sugar.)

If you got a man
with a big strong arm,
Make home-made ice cream
like they do on the farm.

FROZEN FRUIT SALAD

6 Servings

1-3 oz. glass cream cheese	2 tbsp. lemon juice

Here's something
that makes faces beam,
Frozen dessert
with plenty of whipped cream.

1 c. orange sections sliced
1/3 c. oil mayonnaise
1/2 c. cherries, Royal Ann
1/2 c. Maraschino cherries
2 tbsp. cream
1 c. canned pineapple
1 c. whipping cream
1/2 c. pecans
2 tbsp. sugar

Mix cheese with 2 tbsp. cream, add mayonnaise, lemon juice and salt. Combine fruit, sugar and nuts. Fold in whipped cream. Freeze without stirring.

ICE BOX PUDDING

1 c. ground graham crackers
1/2 c. plain cream

Mix and let stand while fixing fruit. Mix in bowl the following fruits:

1/2 c. dates, cut small
1/2 c. walnuts, broken in pieces
2 1/2 c. raisins
1 c. marshmallows, cut

Mix well and knead like bread and roll. Serve in slices with whipped cream.

ICE CREAM CAKE

1/2 lb. marshmallows
1/2 tsp. vanilla or peppermint
1 c. rolled graham crackers
1/2 c. whipping cream
1 1/2 c. whipped cream

Put marshmallows and cream in pan and melt on stove. Remove from stove and beat a little with egg beater. Add the salt. When this is cold, fold in 1 to 2 c. whipped cream. Flavor. Put 1/3 cracker crumbs in bottom of loaf pan, pour in 1/2 the marshmallow mixture. Add another 1/3 crumbs over top carefully. Then add rest of marshmallow mixture, then remaining crumbs. Put in refrigerator overnight. Turn out on platter, slice and serve.

NO NAME DESSERT

2 small boxes chocolate snaps
1/2 c. butter
1 c. powdered sugar
1 small can pineapple (drained)
2 eggs
1 c. nuts
1 c. whipping cream

Roll 1 box cookies into crumbs and spread on bottom of pan. Beat egg yolks and add to butter and sugar, creamed. Add beaten egg whites. Spread this mixture over crumbs, then mix whipped cream, pineapple and nuts and spread over this mixture. Lastly spread the other pkg. of cookies (crumbs) over top. Set in cool place overnight. Cut in sqs. and cover with whipped cream. Serves 7 or 8.

PINEAPPLE ICE BOX CAKE

2 eggs, well beaten
1 c. walnuts (chopped)
1 box marshmallows or dates if liked
1 can No. 2 1/2 crushed pineapple
1 lb. to 1 1/2 lb. graham crackers
1 c. sugar
1/2 c. butter

Cream butter, add sugar and cream again. Add pineapple, nuts, crushed crackers. Put a layer of crackers and then a layer of pineapple. Make 12 hrs. before serving. Top with whipped cream.

FRUIT ICE BOX CAKE

Line pan with vanilla wafers:
layer of bananas
sliced pineapple, cut in small pieces

Cover with mixture of:
1 cube butter
2 c. powdered sugar
2 eggs

Repeat to top of pan, cover with mixture, let set a few hrs. and serve.

COCOANUT BANANA SNOW

Combine 3 bananas. Cut in small pieces, 1/2 c. powdered sugar, 2 tsp. lemon juice. Force through sieve and chill, fold chilled fruit mixture into stiffly beaten egg white, then fold in 1/2 c. whipped cream and 1/2 c. shredded cocoanut.

If you want to treat him
after a hard days grind,
Try these desserts
they work wonders you'll find.

STRAWBERRY DESSERT

1 pt. strawberries, 1/2 c. milk, 1/2 lb. marshmallows, 1/2 c. sugar (gran.), 1/3 lb. vanilla wafers, 1 c. whipped cream. Cut marshmallows, boil milk, pour over marshmallows. Cool. Fold in whipped cream, 1st. strawberries, then wafers until all is used.

FROZEN FRUIT CAKE

2 c. milk, 1/2 c. sugar, 1/4 c. flour, 1/4 tsp. salt, 2 beaten eggs, 1/2 tsp. vanilla, 1 c. white raisins or dates, 1 c. broken pecans, 2 c. crumbled almond macaroons, 1 c. whipping cream. Scald milk in double boiler, blend sugar, flour and salt and add to milk, stirring until smooth and thick. Cook 10 min. and gradually pour over beaten eggs. Return to double boiler to complete cooking. Flavor with vanilla. Cool and add fruit, pecans and macaroons. Fold in cream which has been whipped. Pour mixture into refrigerator tray and freeze or pack in ice and salt.

FROZEN TAPIOCA DESSERT

2 c. cold coffee, 2 tbsp.(heaping) minute tapioca, 1 c. raisins, 1 c. brown sugar. Mix and cook until clear. Add 1 tsp. vanilla, cool. When cold add 1 c. chopped nuts, and 1/2 pt. whipped cream. Chill or freeze as liked best.

DESSERTS*****

PEANUT BRITTLE - Margaret Bassett

2 c. sugar
3/4 c. white karo
3/4 c. hot water
1 lb. raw peanuts
1 tsp. salt
1 tsp. soda

Boil sugar, karo, hot water, until they spin a thread. Add peanuts and let simmer 15 min. Turn fire up and brown. Stir in salt and soda. Turn out on greased cookie sheet.

FLUFFY WHITE ICING - Betty Roelofsen

3/4 c. sugar
2 egg whites
1/3 c. white corn syrup
dash of salt
dash of cream of tartar
2 tbsp. water

Put in top of double boiler, and set over boiling water and beat with rotary beater until it stands in peaks. Remove pan from boiling water and add 1 tsp. vanilla, beat until thick enough to spread.

SPEEDY COCOANUT FROSTING - Lucina Truhe

6 tbsp. melted butter
2/3 c. brown sugar
1/4 c. cream
1 c. moist shredded cocoanut
1/2 tsp. vanilla

Combine ingredients and spread over cake. Brown slowly in broiler until cocoanut is light brown. Best on spice cake.

BANANA FROSTING - Opal Ferden

1/2 banana
powdered sugar
vanilla

Mash banana and mix with enough sugar to make a fluffy frosting. Add vanilla.

PINEAPPLE DESSERT - Bernice Askelson

1/2 lb. vanilla wafers (crushed)
1 c. crushed pineapple
1/2 c. butter
1 1/2 c. powdered sugar
2 eggs
1 c. whipping cream

Add pineapple to whipped cream. Cream together butter, sugar and eggs. Line pan with waxed paper. Take 1/2 of the wafers and line bottom of pan. Then spread on butter mixture. Next add pineapple and cream, and last use the rest of the wafers on the top. Put in refrigerator overnight.

NUTTY FUDGE - Joan Cantonwine

1 c. chopped nutmeats
3 c. sugar
2/3 c. cocoa
1 1/2 c. milk
1 tsp. salt
4 1/2 tsp. butter
1 tsp. vanilla

Combine cocoa with sugar and salt and add milk. Bring to a boil stirring frequently. Cook to soft ball stage when dropped in cold water. Remove from heat and add butter. When cool add vanilla and nuts. Beat until thickened and pour on greased cookie sheet.

CHOCOLATE FUDGE - Barbara Dunahoo

2 c. sugar
1/2 c. cream or 1 c. milk
butter size of a walnut
2 tbsp. cocoa

Cook until a soft ball, then add 1 tsp. of vanilla. Stir a while before putting on a greased platter.

DATE PUDDING - Leona Battles

1 lb. dates
I tsp. soda
1 c. boiling water
1 c. sugar
1 1/4 c. flour
1/2 c. nuts
1 tsp. vanilla
1 tsp. butter
1 egg
1 tsp. baking powder

Stone dates and let stand 10 min. in boiling water and soda. In the meantime combine: sugar, flour, nuts, vanilla, butter, egg and baking powder. Add date mixture to this. Bake in 350 deg. oven for 30 min. Top with whipped cream when serving.

BREAD PUDDING - Berniece Steele

1 c. sugar
1 tbsp. flour
2 eggs beaten
4 c. milk
1 tsp. vanilla

Mix eggs, milk and vanilla; add sugar and flour. Put in baking dish. Cover top with slices of bread, which have been buttered, sprinkle with sugar. 1 c. of raisins or cocoanut can be added if desired.

MARSHMALLOW FUDGE - Irene Allen

4 c. sugar
1 can carnation milk
2 pkg. Hershey chocolate chips
1 jar marshmallow creme
nutmeats
vanilla

Boil sugar and milk to soft ball stage. Add chips, creme, nuts and vanilla. Pour in platter to cool.

APPLE PUDDING - Avis McCahill

1 1/2 c. sugar
2 well beaten eggs
1 c. flour
1 tsp. salt
2 tsp. baking powder
1 c. chopped nuts
2 c. apples (finely chopped and pared)
1 tsp. almond extract

Dissolve sugar in eggs. Sift dry ingredients together and add to egg mixture. Add nuts, apples, and almond. Bake in greased pan (approx.) 9x9 in. Serve with lemon sauce. Set oven at 350 deg. for 40 min.

QUEEN OF PUDDINGS - Naomi Patten

1 c. fine dry bread crumbs
1 pt. milk
2 tbsp. butter
3/4 c. sugar
3 eggs separated
1 pt. raspberries

Soak crumbs in milk 5 min. or until thickened. Cream butter, stir in 1/2 c. sugar and well beaten egg yolks. Stir into soaked crumbs; turn into greased casserole, place in pan of hot water and bake in moderate oven (350 deg.) for 1 hr. or until firm. Place berries on top. Make a meringue of egg whites and remaining sugar; pile on berries and bake 10 min. longer or until delicately browned. Cool thoroughly before serving. Approximate yield 6 portions.

PINEAPPLE ICEBOX PUDDING - June Sorenson

1 egg, well beaten
2 c. pineapple, crushed
3 tbsp. thin cream
1 c. chopped nuts
1/2 c. butter
1 c. sugar
1/2 lb. vanilla wafers
1/8 tsp. salt

Cream butter and sugar. Add egg, cream, nuts, pineapple and salt. Beat thoroughly. Fill mold with alternate layers of vanilla wafers and pineapple cream, having the top layer of pineapple cream. Place in refrigerator overnight. Serve with whipped cream. Garnish with sliced maraschino cherries.

PUFFED RICE BRITTLE - Ruth Schultz

1 c. sugar
1 c. water, 1 tsp.
1 tsp. vinegar
2 tbsp. molasses or syrup
1 tbsp. butter
1/2 tsp. salt
1 box puffed rice

Boil sugar, water, and vinegar together for 5 min. Then add molasses or syrup, butter and salt. Boil until it hardens and cracks when dropped in cold water and stir in a box of puffed rice and pour on buttered platter

Cont'd

and break or cut.

MARSHMALLOW DIVINITY DROPS - Mable Lane

2 1/3 c. sugar
2/3 c. light syrup
1/2 c. water
1/4 tsp. salt
2 egg whites
1/4 lb. marshmallows
1/2 tsp. vanilla
1/4 c. candied cherries
1/2 c. nutmeats

Place sugar, syrup, water and salt in pan. Cook stirring constantly until sugar is completely dissolved. Continue cooking without stirring until a hard ball forms in cold water. Remove and gradually pour over beaten egg whites. Beat until hard and add the rest then drop from tsp. on buttered plates and leave set.

PATRONIZE

MERCHANTS

ADVERTISED

HEREIN

JAMS
JELLIES
PRESERVES

FOR THOSE Write IN RECIPES

STRAWBERRY JAM

1 c. mashed berries	2 c. sugar

Boil hard 3 min. Pour in jars and seal.

GRAPE JELLY

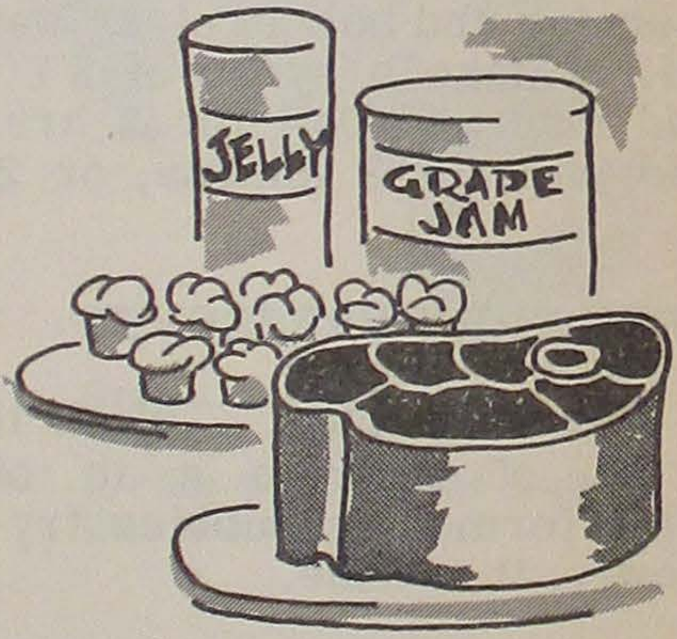
Simmer grapes for about 15 min. Remove juice. Do not start with water:

6 c. juice	7 c. sugar

Cook to fast rolling boil for 2 min. Remove from stove. Skim if necessary. Pour in hot glasses and seal. For best results make 1 batch each time.

EASY GRAPE JAM

Mix 4 c. washed and stemmed grapes with 3 c. sugar. Bring to a boil and boil for 20 min. Put the mixture through a colander or food mill. Pour into clean glasses and seal with paraffin while hot.



There are plenty of uses for jelly and jam. Serve with hot biscuit next time you have ham.

CRAB APPLE JELLY

Take sour fruit. Do not core or pare, merely wash, wipe and cut out blemishes. Cut into fourths, pour sufficient water to cover and simmer until soft. Then drain through a cheesecloth bag and let drip overnight. Measure the juice add 1 qt. of juice. Put sugar in a slow oven to get warm. Boil apple juice and lemon juice for 1/2 hr. Then add sugar and boil until it jells when tried in spoon or dish.

STRAWBERRY PRESERVES

Boil together 2 c. sugar and 1 c. water until it will thread, add 2 c. strawberries. Cook 1 min. after they begin to boil, then add 2 c.strawberries and 2 c. sugar boil 10 min. more. Let stand overnight and put in sterilized jars next morning.

Yellow tomatoes
make dandy preserves,
Maybe it's exactly
what your husband deserves.

WATERMELON PRESERVES

Peel and cut a medium thick watermelon rind in cubes. 1 gal. of water and 1 kitchen tbsp. of lime, stir until dissolved. Pour same over rind and let stand overnight. Pour off next morning and boil in clear water for 15 min. then pour water off. Make a syrup of 3 1/2 lbs. of sugar, 1/2 gal. water, add rind and boil for 2. hrs. Just before taking from fire add juice of 2 lemons, or 2 small cans crushed pineapple.

DEWBERRY PRESERVES

Weigh berries. Wash thoroughly and then mash. Add a lb. of sugar to a lb. of berries. Cook rapidly. When juice forms big bubbles try a little in a saucer. If it runs slowly, it is done.

FIG PRESERVES

5 lbs. figs	1 lemon, sliced thin
4 lbs. sugar	1/2 tsp. salt

Peel figs leaving the stems on. Put in vessel they are to be cooked in, with the sugar, lemon and salt, and place in refrigerator overnight. The next morning there will be a good syrup and no water is needed. Put on stove and cook. Skim when necessary, but do not stir as the figs are easily broken up. Boil until the figs are transparent and the syrup thick. A piece of root ginger may be tied in a cloth bag used instead of the lemon, if preferred. Pour into sterilized jars and seal.

MINT JELLY

1 c. mint leaves (packed tightly)	3/4 c. sugar
1 c. boiling water	1 c. apple juice

Pour boiling water over mint leaves and steep 1 hr. Press the juice from the leaves and add 2 tbsp. of this extract to apple juice and sugar. Boil rapidly to jelly stage. Tint with green vegetable coloring. Pour into sterilized jelly glasses.

MUSTANG GRAPE JELLY

Wash and steam grapes. Barely cover with water, and cook until tender. Strain off juice through a cloth. Cook 2 c. juice to 2 c. sugar. After it starts boiling, boil 15 min. Pour into glasses and seal with paraffin. This recipe has never failed me.

**Grapes or apples
or plums will do,
It's the pectin in the fruit
that jells for you.**

DEWBERRY JELLY

1 qt. dewberries
3 c. cane sugar

Add to dewberries enough water so when boiled and strained there will be 2 c. of liquid come to a boil, cut off fire and add the sugar and stir until dissolved. Pour into jelly glasses and seal.

SIMPLE WAY TO MAKE A PERFECT CRANBERRY JELLY

4 c. cranberries	2 c. water
2 c. sugar	

Boil hard 10 min. Strain or leave berries in as preferred.

PATRONIZE OUR ADVERTISERS

PICKLED CANNED PEACHES

1 No. 2 1/2 can peach halves
1/2 c. vinegar
1 c. peach syrup from can
1-3 in. stick cinnamon
1/2 c. granulated sugar

Stuff each drained peach half with 3 or 4 cloves, simmer for 3 or 4 min. with vinegar, peach syrup, cinnamon and sugar. Cool and store in refrigerator.

When canning fruit
know when to stop,
Too much in a jar
will blow its top.

SPICED CANTALOUPE

1 qt. cantaloupe
1 pt. vinegar
1 lb. sugar
cinnamon bark
cloves

Cut cantaloupes into strips about an in. wide and peel off outside rind. Cover with strong salt water and let soak several hrs. or overnight. Drain. Cook in plain water and when soft, put in syrup of vinegar, sugar and spices (tied in bag), and boil until transparent. Put into jars and cover with syrup.

CANNED STRAWBERRIES ICE CREAM TOPPING

Wash 2 qts. strawberries, hull and drain in colander. Place 2 c. sugar in large pan and add berries. Let sugar dissolve over low flame, stir occasionally. After dissolved turn up flame and cook until berries foam up. Remove from fire instantly and pour into prepared jar and seal.

TOMATO CONSERVE

5 lbs. peeled, ripe tomatoes
3 lbs. sugar
1 stick cinnamon
3 lemons, thinly sliced

Combine ingredients and allow to set overnight. In the morning, drain the liquor which has formed and cook until it spins a thread. Add the other ingredients and cook until thick and clear. Turn into hot sterilized jars at once.

MEAT FISH POULTRY

How to buy Meats . . . What to look for

May we suggest, that before you set out to invest your food dollars in meat - plan your strategy. The results will pay good dividends in satisfying taste-tempting foods that will give you the most for your money.

Learn the indications of flavors and tenderness before you buy. Know what you want, how to recognize it and how to cook it.

About 70% of all meats sold in the United States are federally inspected and must pass federal inspection standards. They are stamped in abbreviated form, "U.S. Inspected and Passed." In many cases you will also see other government markings. These symbols identify the grade of meat.

U.S. Prime: Highest grade of meat. Limited in quantity, little ever reaches retail markets.
U.S. Choice: Highest grade of meat commonly found in markets, rich and flavorful. With the exception of veal, it will have a smooth, moderately thick fat covering and extensive marbling of fat with lean.
U.S. Good: Most popular grade of meat sold in volume. Fat covering is somewhat thinner than that of "Choice."
U.S. Commercial and U.S. Utility: Fourth and fifth in the grading scale. Leaner and lower priced. Fat covering is usually thin, and the cut surface shows little or no marbling.
Grading of pork: Pork sold at retail is not usually graded since it is more uniform in age than other meats when slaughtered and there is less variation in quality.

Let's look at the actual appearance of the meat itself.
Beef: The flesh of high-quality beef is bright red, firm, fine-grained, and well-marbled with fat. Exterior fat should be creamy-white, brittle or crumbly.
Lamb: The flesh is pinkish red, fine-grained. The fat is clear, creamy-white, brittle.
Pork: The flesh is grayish pink, relatively firm with a fine grain. Usually streaked with fat.
Veal: The flesh of young calves is light, grayish-pink, fine-grained and sparsely streaked with fat. The small amount of fat which surrounds the larger cuts is clear and white. Cuts of veal have no visible marbling.
Mutton: Can be distinguished from lamb by its dark red flesh and hard, white fat.

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Billfolds - Men's Billfolds and Belts

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Compliments of

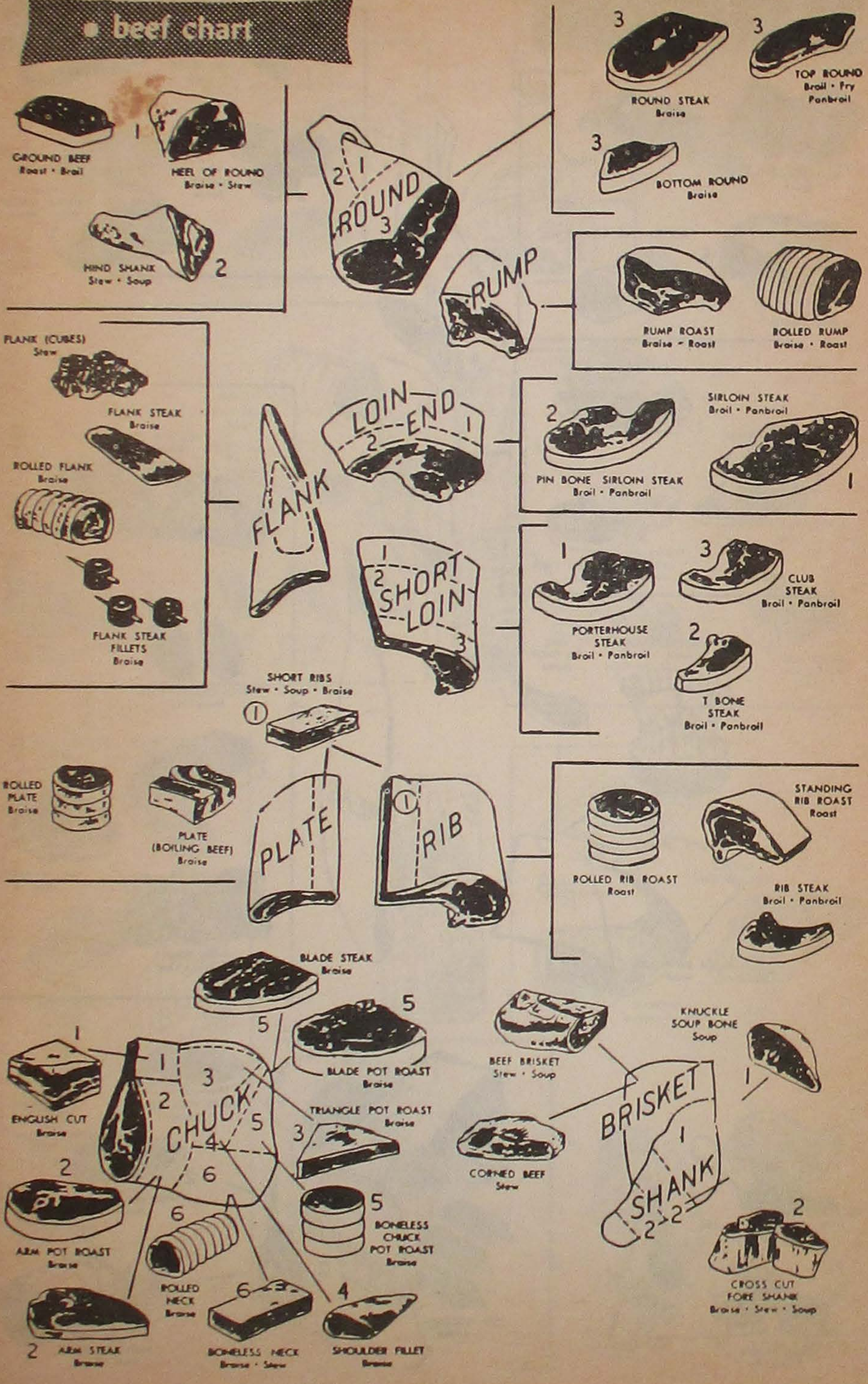
LOYAL ORDER OF MOOSE

AMES NO. 520

Phone 3126

Meats

• beef chart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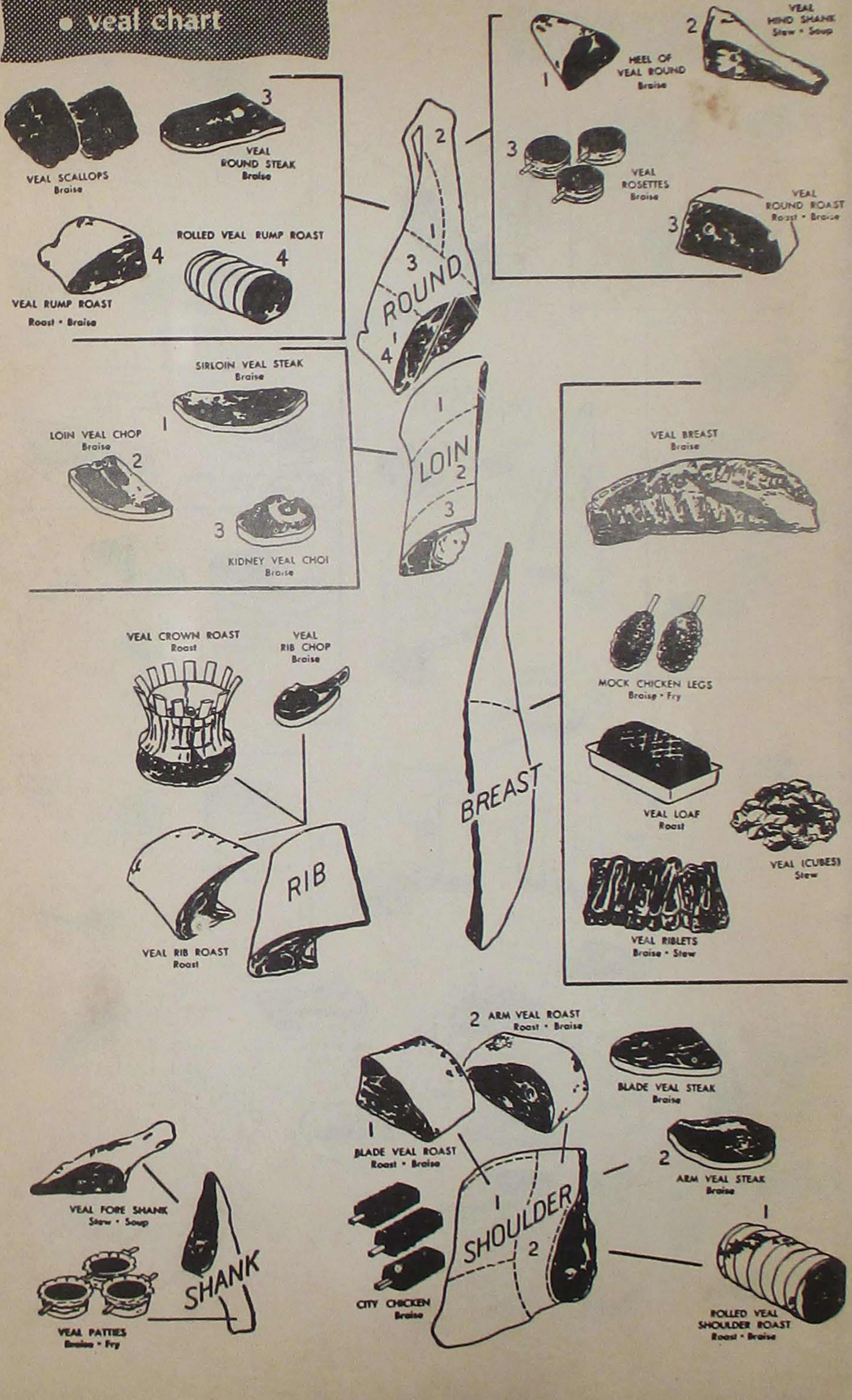
FORE SHANK
Braise • Stew • Soup

• veal chart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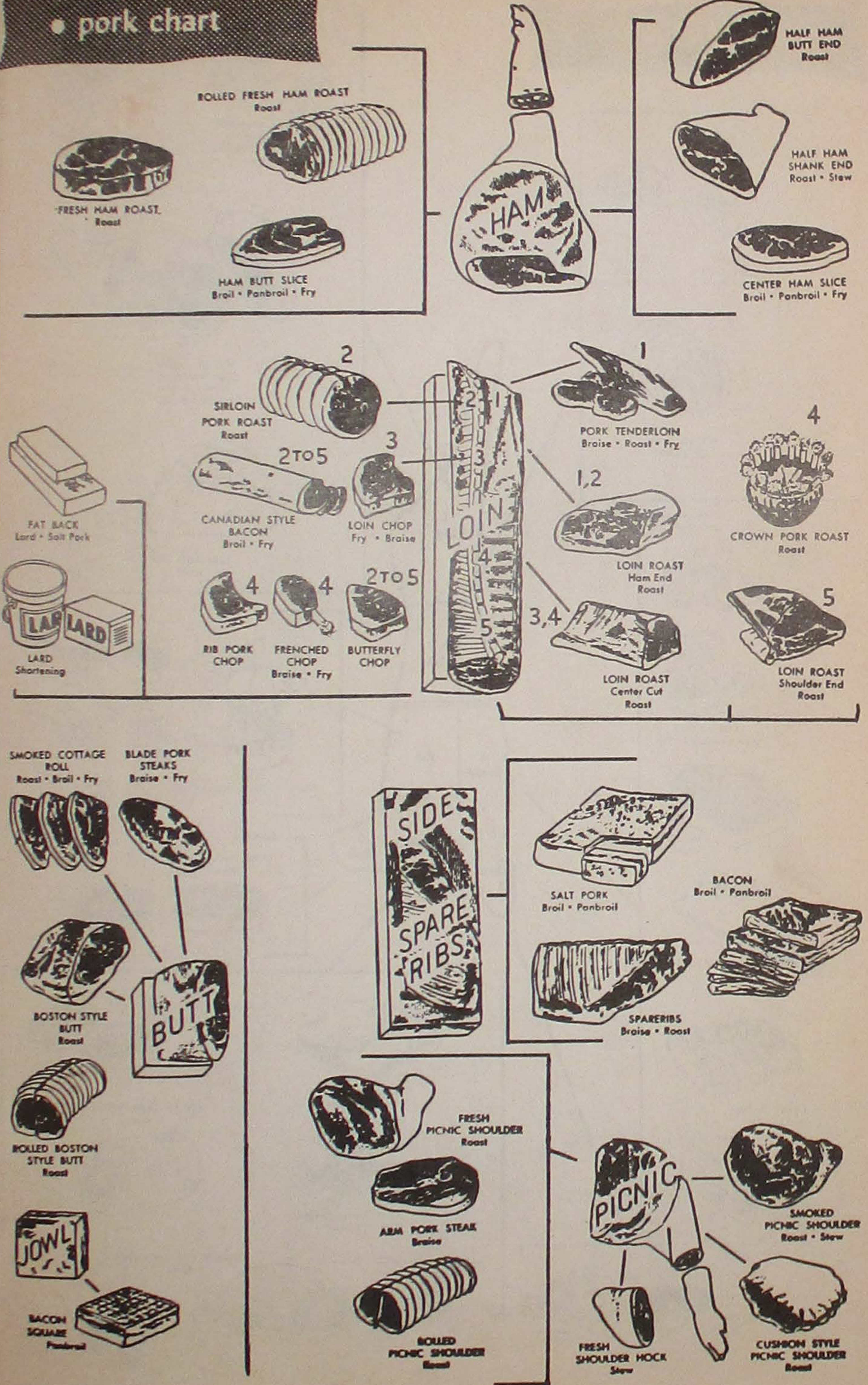
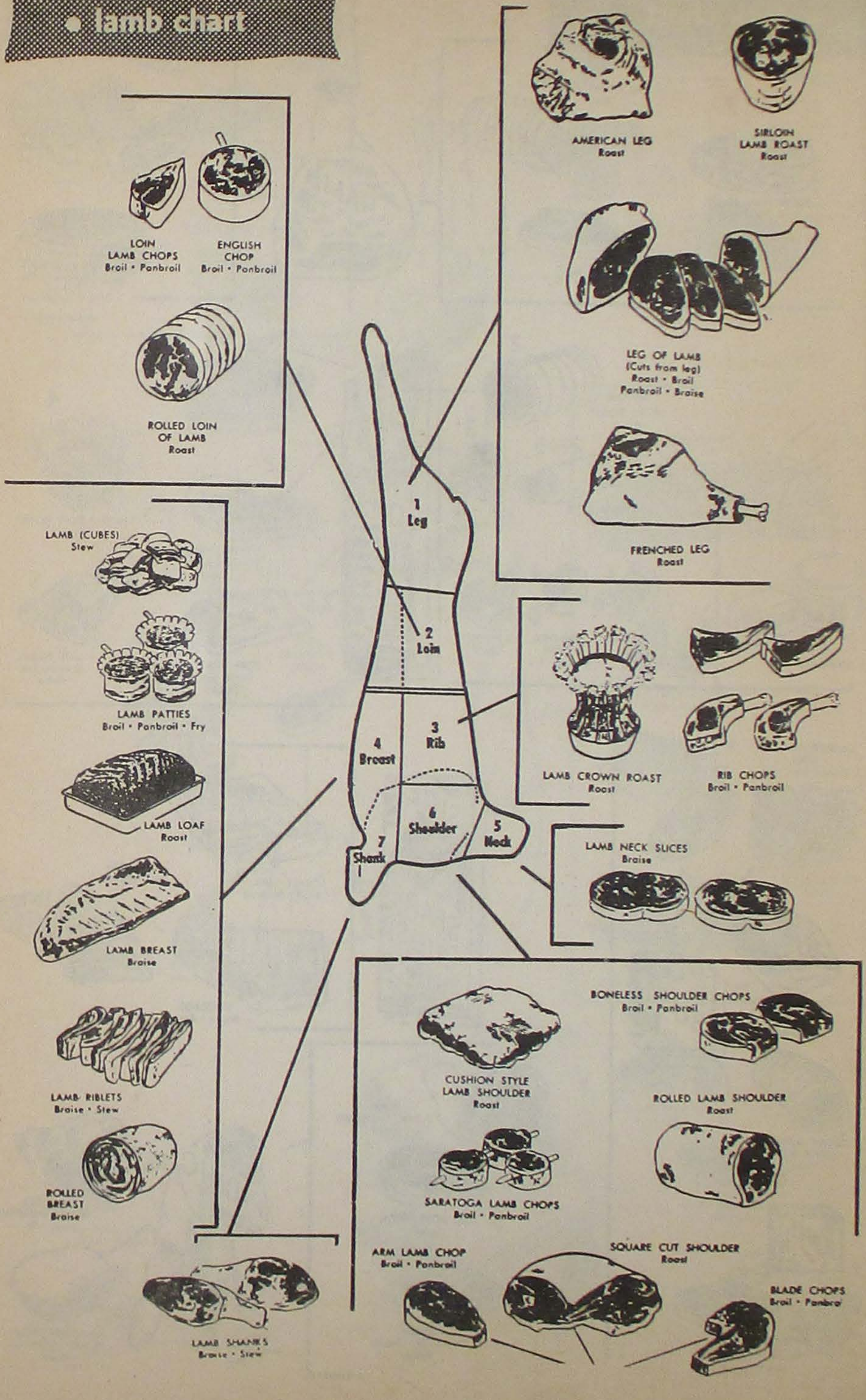
Braise
1
LOIN VEAL CHOP
Braise
2
3
KIDNEY VEAL CHOP
Braise
1
LOIN
2
3
VEAL BREAST
Braise
MOCK CHICKEN LEGS
Braise • Fry
VEAL LOAF
Roast
VEAL (CUBES)
Stew
VEAL RIBLETS
Braise • Stew
BREAST
VEAL CROWN ROAST
Roast
VEAL
RIB CHOP
Braise
RIB
VEAL RIB ROAST
Roast
2 ARM VEAL ROAST
Roast • Braise
BLADE VEAL STEAK
Braise
1
BLADE VEAL ROAST
Roast • Braise
2
ARM VEAL STEAK
Braise
1
SHOULDER
2
CITY CHICKEN
Braise
1
ROLLED VEAL
SHOULDER ROAST
Roast • Braise
VEAL FORE SHANK
Stew • Soup
SHANK
VEAL PATTIES
Braise • Fry

• pork chart


ROLLED FRESH HAM ROAST
Roast
FRESH HAM ROAST
Roast
HAM BUTT SLICE
Broil • Panbroil • Fry
HAM
HALF HAM BUTT END
Roast
HALF HAM SHANK END
Roast • Stew
CENTER HAM SLICE
Broil • Panbroil • Fry
2
SIRLOIN PORK ROAST
Roast
2 TO 5
CANADIAN STYLE BACON
Broil • Fry
3
LOIN CHOP
Fry • Braise
FAT BACK
Lard • Salt Pork
LARD
LARD
LARD
Shortening
4
RIB PORK CHOP
4
FRENCHED CHOP
Braise • Fry
2 TO 5
BUTTERFLY CHOP
LOIN
1
2
3
4
5
1
PORK TENDERLOIN
Braise • Roast • Fry
1,2
LOIN ROAST
Ham End
Roast
4
CROWN PORK ROAST
Roast
3,4
LOIN ROAST
Center Cut
Roast
5
LOIN ROAST
Shoulder End
Roast
SMOKED COTTAGE ROLL
Roast • Broil • Fry
BLADE PORK STEAKS
Braise • Fry
BUTT
BOSTON STYLE BUTT
Roast
ROLLED BOSTON STYLE BUTT
Roast
JOWL
BACON SQUARE
Panbroil
SIDE
SPARE RIBS
SALT PORK
Broil • Panbroil
BACON
Broil • Panbroil
SPARERIBS
Braise • Roast
FRESH PICNIC SHOULDER
Roast
ARM PORK STEAK
Braise
ROLLED PICNIC SHOULDER
Roast
PICNIC
SMOKED PICNIC SHOULDER
Roast • Stew
FRESH SHOULDER HOCK
Stew
CUSHION STYLE PICNIC SHOULDER
Roast

• lamb chart


AMERICAN LEG
Roast
SIRLOIN
LAMB ROAST
Roast
LOIN
LAMB CHOPS
Broil • Panbroil
ENGLISH
CHOP
Broil • Panbroil
ROLLED LOIN
OF LAMB
Roast
LEG OF LAMB
(Cuts from leg)
Roast • Broil
Panbroil • Braise
FRENCHED LEG
Roast
1
Leg
2
Loin
3
Rib
4
Breast
5
Neck
6
Shoulder
7
Shank
LAMB (CUBES)
Stew
LAMB PATTIES
Broil • Panbroil • Fry
LAMB LOAF
Roast
LAMB BREAST
Braise
LAMB RIBLETS
Braise • Stew
ROLLED
BREAST
Braise
LAMB SHANKS
Braise • Stew
LAMB CROWN ROAST
Roast
RIB CHOPS
Broil • Panbroil
LAMB NECK SLICES
Braise
BONELESS SHOULDER CHOPS
Broil • Panbroil
CUSHION STYLE
LAMB SHOULDER
Roast
ROLLED LAMB SHOULDER
Roast
SARATOGA LAMB CHOPS
Broil • Panbroil
ARM LAMB CHOP
Broil • Panbroil
SQUARE CUT SHOULDER
Roast
BLADE CHOPS
Broil • Panbroi

SOUTHERN FRICASSEE RABBIT

1 frying rabbit. Marinate 1 hr. in mixture made as follows:

2 tbsp. vinegar
1 tbsp. chopped parsley
1/2 tsp. salt
1/8 tsp. pepper
1/4 tsp. nutmeg
1 clove garlic

Melt 4 tbsp. butter in pan. Slice 2 onions thin, and brown lightly. Add rabbit in marinade. Cover tightly and cook 45 min. Remove pieces to serving dish. Make thick, smooth gravy by adding flour and hot water to fryings in pan. Pour over rabbit.

**"How'd you do it, You-all?"
Asked the Dixie gentleman
with his southern drawl,
"Southern fried. That's it
you take that down Memphis way
and honey, you're a hit."**

MEAT BALLS

1 lb. veal ground
1 lb. pork ground
3 eggs
1 tsp. paprika
1 tbsp. salt
1 clove garlic
1 c. crumbs
1 c. milk
1/2 c. grated cheese

Fry light brown in cooking oil, pour over 1 can of tomato paste and simmer for 2 hrs. Serve with noodles or macaroni.

SPANISH STEAK

Take a 1 in. thick piece of round steak. Pound a cup of flour in it. Salt and pepper on both sides before flouring. Put a frying pan on stove with a quarter in. of fat in it. Get the fat hot. Put steak in and brown on both sides. Take off stove. Slice 2 or 3 big onions over it. Put 1 qt. of tomatoes over this, add a little red pepper. Put in oven and bake 1 hr.

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SALMON LOAF

1 egg
2/3 c. undiluted milk
2 c. canned salmon, drained
1 c. bread crumbs
1 small onion, minced
1 tsp. grated lemon rind
1/2 tsp. salt
1/8 tsp. pepper
2 tbsp. melted shortening
2 tbsp. lemon juice

Set oven, Moderate, 350 degrees F., and grease loaf pan about 9x5x2. Beat eggs slightly, add evaporated milk, then the broken salmon, bread crumbs and onion, lemon rind salt, pepper. Mix well and add melted shortening, and lemon juice. Mix well again. Put into loaf pan, and bake about 50 min. or until firm. Serves about 6.

Three litle fishies
in a brook,
You go catch 'em
with a hook.

Then I'll fry 'em
in a pan,
That's a good way
of gettin' a man.

BROILED FISH WITH TARTAR SAUCE

Clean and wipe fish as dry as possible. Sprinkle with pepper and salt. Do not remove head or tail. Place in a well buttered broiler and broil without splitting. If fish is split, broil with the skin side down until brown and crisp. Remove broiler to hot platter. Garnish with parsley and lemon slices and serve with tartar sauce. For tartar sauce use 2 hard boiled eggs, 1 tbsp. onion juice, 1 tbsp. capers, 1 tbsp. pickle, and 1 tbsp. pickle juice. Cut the above ingredients fine, and add to 1 c. of mayonnaise.

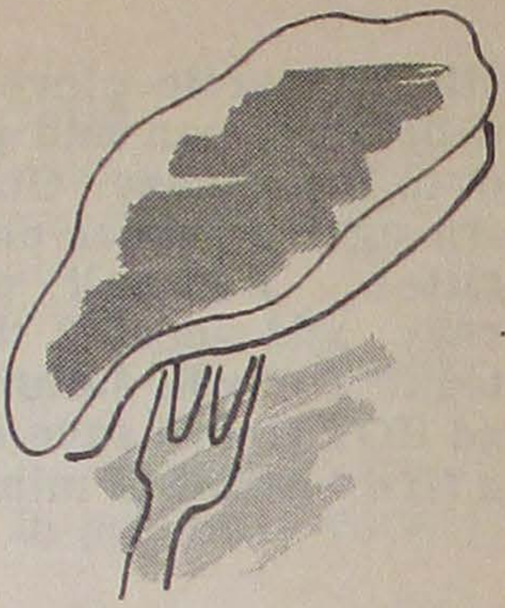
EASY TUNA FISH DISH

1 can tuna 1 can mushroom soup	small pkg. potato chips or fritos

Use as given. Put in layers in dish, and bake in moderate oven until light brown. This usually takes about 30 min.

APPLES AND PORK CHOPS

Brown in frying pan as many pork chops as are desired. Do not cook until done. Place pork chops in a baking dish. Make brown gravy. Pare good baking apples. Place 1/2 apple on each pork chop. Fill centers of apples with raisins and brown sugar. Pour over all the brown gravy. Bake until apples and meat are well cooked.



Here's a taste
that most men admire,
Good thick pork chops
hot off the fire.

BAKED PORK CHOPS

6 chops 1 in. thick
6 slices of pineapple
flour, pepper, salt
and celery salt

Arrange chops in shallow pans and dredge with flour, pepper and salt and celery salt. Bake in hot oven and baste with 1 tsp. of water on each chop. After 30 min. lay 1 slice of pineapple on each chop and bake 15 min. longer.

HILO HAWAIIAN SPARE RIBS

2 med. sized onions, sliced
1 tsp. chili powder
1/2 tsp. red pepper
2 tbsp. worcestershire sauce
3/4 c. tomato catsup
1/2 tsp. black pepper

5 lbs. spare ribs
2 tbsp. vinegar
1 tbsp. salt
3/4 c. water
1 tsp. paprika

Meaty spare ribs cut in 2 in. pieces, sprinkle with salt, pepper and flour, place in roaster and cover with sliced onions. Pour over this the sauce made of the remaining ingredients, combined. Cover and bake in 350 degree oven for 3 hrs. Baste occasionally, turning the meat once or twice. Remove cover during last 15 min.

BROILED STEAK

Select choice cut 1 in. thick or more. Remove any objectionable skin or gristle. Clip edge to prevent curling. Rub with cut garlic clove, then with lemon juice. Place steak on broiling pan and put under blaze as near as possible not to touch blaze. Cook about 3 min. turn, broil other side, turn again, repeat until done as wanted. Remove to hot platter. Add salt, pepper, and melted butter. To make gravy, add about 2 tbsp. water to drippings and pour over steak. To broil satisfactorly requires a hot pan, hot broiler and HOT fire. Leave oven door open and steak will not catch on fire. About 12 min. to broil medium done.

Roast tom turkey
with all the trimmin'
Satisfy men
makes cooks out of women.

ROAST TURKEY

After the stuffing is made and put in the turkey, make a thin paste of melted butter and flour and rub over the turkey, after rubbing turkey inside and out with salt and pepper. Place in open baking pan on trivet to lift bird out with pan. Place in hot oven, sear until beginning to brown. Lower heat and toss a cup of hot water and melted butter over turkey. Allow 25 min. to the lb., cook slowly (275 degrees). Baste often with the drippings in the pan. Add a little more water if needed. The last half hr. turn breast down so the juices will flow to white meat. A turkey cooked in an open pan is better and just as tender as when baked in a roaster. The giblets, neck, gizzard, and liver are boiled in water to make the gravy. Use stock and minced giblets with drippings in the pan. Never parboil a turkey, it loses its sweetness.

MEATS, FISH AND POULTRY*****

PORCUPINE MEAT BALLS - Gladys Child

1 1/2 lbs. beef ground
1/2 c. rice uncooked
1 tsp. salt
1/2 tsp. pepper
1 tbsp. onion minced
1 small can tomato soup
1/2 c. water

Wash rice thoroughly. Combine meat, rice, salt and pepper and onion. Shape into small balls. Heat tomato soup and water. Drop meat balls in soup mixture. Bake in 350 deg. oven for 1 hr. In pressure cooker cook 10 min.

ESCALLOPED TUNA - Bess Best

1 small bag potato chips
1 can tuna
1 can peas
1 can mushroom soup

Start with potato chips and alternate a layer of each ingredient. Bake in grease casserole in 350 deg. oven for 30 min.

FRANKFURTER MACARONI LOAF - Laura Corbin

2 c. uncooked macaroni
2 c. grated American cheese
1 c. milk
2 tsp. salt
4 frankfurters
2 eggs well beaten

Cook macaroni in boiling salted water for 12 min. Drain and combine with cheese, milk, eggs and salt. Put a layer of macaroni mixture in bottom of well oiled loaf pan. Lay 2 frankfurters on top lengthwise. Add another layer of macaroni and then add 2 more frankfurters. Top with a layer of macaroni, bake in 350 deg. oven for 1 hr. and 15 min. Keep top covered with wax paper most of the time to prevent drying. Garnish with tomato wedges.

CORNMEAL WITH CHEESE - Fern Quick

1 1/2 c. cornmeal
1 lb. white American cheese
4 tbsp. butter

Cut cheese thin. Cook a med. thick mush. Use 1/2 of butter in bottom of casserole, add cornmeal mush, then cheese. Finish with 1/2 c. of cheese and butter. Bake until brown in oven or broiler.

SHRIMP COCKTAIL SAUCE - Cecil Bowlds

1/2 c. chili sauce
1/4 c. horseradish
3 tbsp. worcestershire sauce

Mix together and serve with shrimp or sea foods.

ITALIAN PORK PATTIES - Jacqueline Rasmussen

1 1/2 lbs. ground pork butt
2 cloves garlic diced fine
1/4 c. diced green pepper
1 egg
1 tsp. salt
1/8 tsp. red pepper
1/2 can tomato soup

Mix meat, garlic, green pepper, egg and seasoning together. Form into patties. Roll in flour and brown on both sides. Then put tbsp. tomato soup on each pattie. Pour 1/2 c. water into pan and simmer over low heat for 1/2 hr.

BARBECUE SAUCE FOR BARBECUED SPARE RIBS
- Myrtle Anderson

3/4 c. tomato catsup
3/4 c. water
2 tbsp. vinegar
1/2 tbsp. salt
1/2 tsp. pepper

Mix all ingredients and pour over ribs. Baste occasionally.

SIX LAYER DINNER - Mary Burch

slices of raw potatoes
sliced onions
macaroni cooked
brown beef
little green pepper
tomatoes

Put in layers, add tomatoes. Put in casserole until done. Use your own judgement of the size of the family.

BEEF MEXICANA - Fern Lewis

2 tbsp. fat
1/2 lb. ground beef
2 onions sliced
1/2 tsp. salt
2 tbsp. chili powder
2 cans tomato sauce
1 can whole kernel corn

Brown ground beef, onions, salt and chili powder in fat. Add tomato sauce and corn. Cover and simmer for 1/2 hr.

BAKED DINNER - Camilla Oberg

1 lb. lean pork
1 c. cream style corn
1 small can mushrooms
1 c. chicken broth
1 med. pkg. noodles
1 green pepper
1 onion
1 c. grated cheese
salt and pepper

Brown meat in hot fat with onion. Cook noodles and chop pepper. Combine and bake at 350 deg. oven for 1 hr.

GOULOUSH - Ruby Hutchison

1 lb. hamburger
2 med. onions
salt and pepper
1 can spaghetti in tomato sauce

Cont'd

1 can creamed corn

Brown hamburger and onions and season with salt and pepper. Drain off grease if you wish. Then add corn and spaghetti. Cook slowly for 1/2 hr. or longer. Stir often. Serve with a tossed salad.

MEAT PIE - Bernice Morris

4 tbsp. cooking fat 4 tbsp. flour
3 tbsp. chopped onion 2 c. milk or meat stock
2 tbsp. chopped green pepper
1/2 c. diced celery 1/2 c. diced cooked carrots
1 c. diced cooked meat

Slowly brown onion, pepper, celery, and meat, in cooking fat, stirring constantly. Add flour slowly, stirring constantly, until brown. Add remaining ingredients. Heat thoroughly. Pour into shallow, well-oiled baking dish. Cover with biscuits. Bake in hot oven (450 deg.) about 15 min. Serves 6.

NOODLES - Aletha Matters

1/4 tsp. salt
1 c. flour 1 egg slightly beaten

Mix well and roll thin and cut in narrow strips. Then drop in boiling meat stock and cook about 10 min.

PATRONIZE

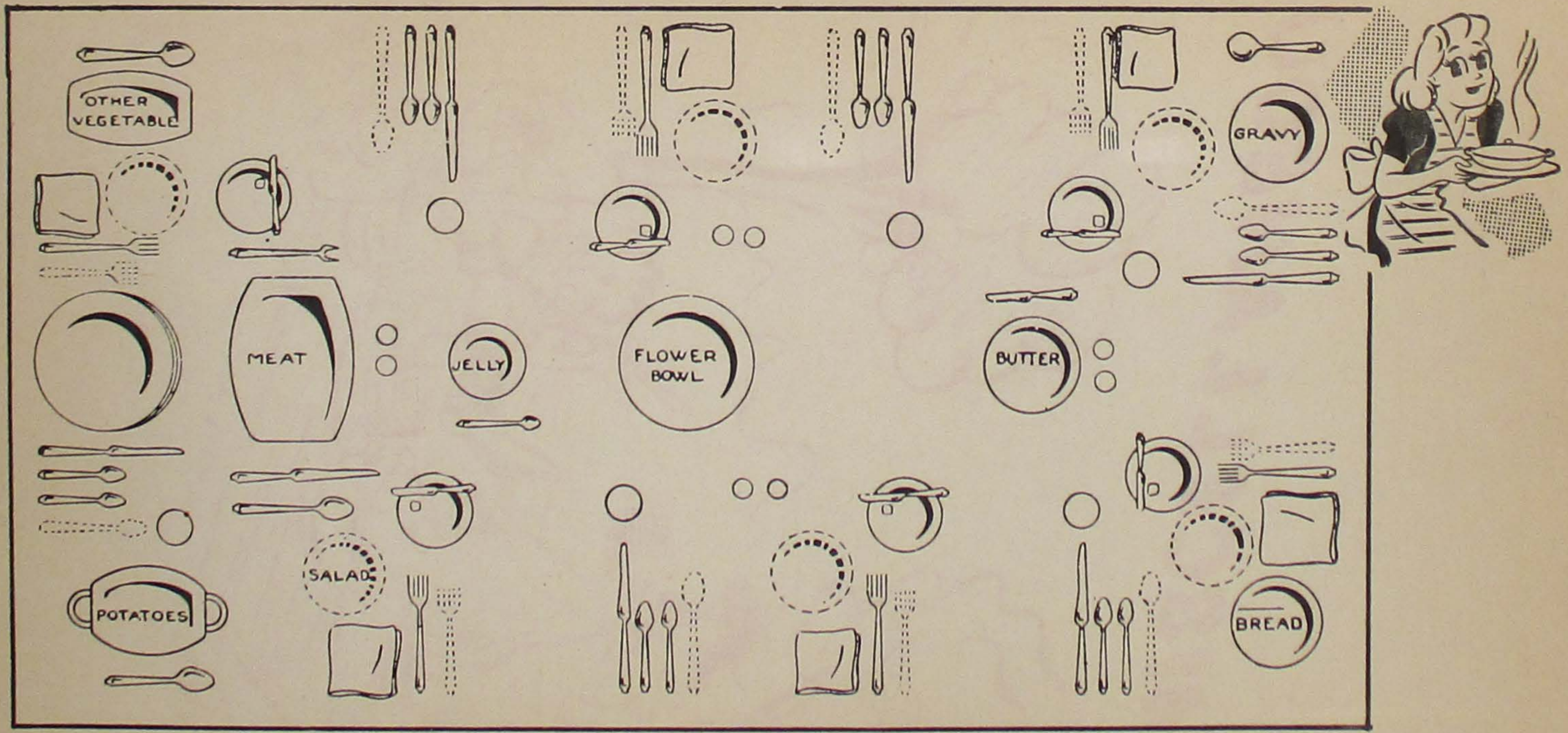
MERCHANTS

ADVERTISED

HEREIN

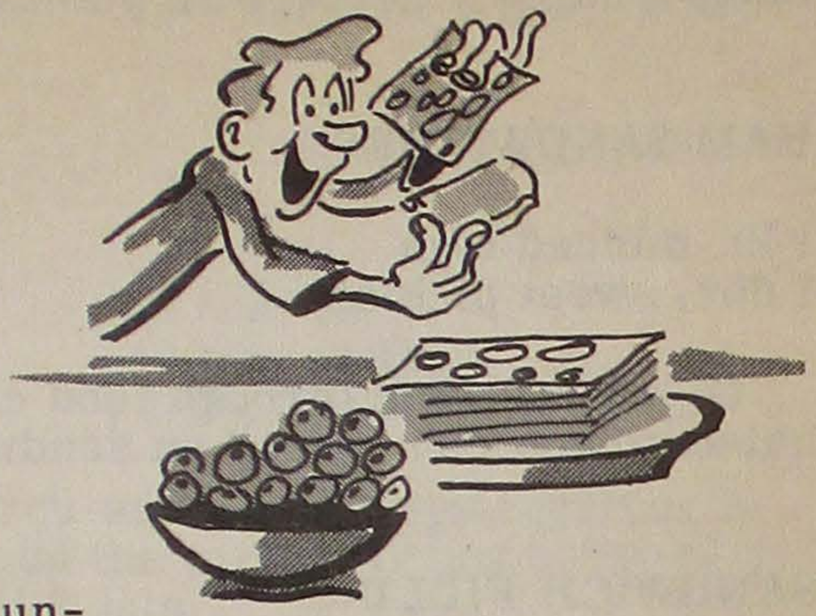
MISCELLANEOUS

THE CORRECT TABLE SETTING FOR A FAMILY DINNER


OTHER VEGETABLE
MEAT
JELLY
FLOWER BOWL
BUTTER
GRAVY
SALAD
POTATOES
BREAD

The salad fork, the salad plate, and the soup spoon are shown with dotted lines. The salad, the butter, and the jelly are on the table from the beginning of the meal. The beverage is served with the dessert. If the dessert requires a fork, it may be placed before the dessert is served.

GRILLED HAM, CHEESE AND TOMATO



When you're tired of fish
and tired of the range,
Try a cold cheese plate
for a welcome change.

6 slices bread (toasted on 1 side)
6 slices ham (less than 1/4 in. thick)
6 slices American cheese (cut thin)
mustard
sweet gherkins
6 slices tomato

Place ham slices on untoasted side of bread. Spread with mustard. Cover with cheese slices. Spread with mustard. Top each with tomato slices. Grill under broiler until cheese melts and tomato slices are brown. Serve with lettuce cups containing gherkins.

OPEN SALAD SANDWICH

mayonnaise
tomatoes (thickly sliced)
eggs (hard cooked)
meat or fish salad
fresh cucumber pickle

For each person to be served, spread with mayonnaise 2 large slices white bread, from which crust have been removed. Place side by side on plate. On 1 slice place slice of tomato and on tomato 2 or 3 slices of egg. On the other place small cup shaped leaves of lettuce, containing small serving of meat or fish salad, garnishing with paprika. Serve with pickle.

CHEESE AND OLIVE SANDWICH

1 pkg. cream cheese
1 tbsp. mustard sauce
1/2 c. sandwich spread
1/2 tsp. worcestershire sauce

Mash cream cheese to a smooth paste with mustard sauce and worcestershire sauce. Add spread. Cover thinly sliced white or gluten bread with this mixture. Cut in halves or in fancy shapes. Serve with plain green salads or with coffee.

HAM SANDWICHES

1 lb. minced ham	
1 doz. sweet pickles	1 can pimentoes

Grind together through food chopper, add enough mayonnaise so you can spread on sandwich.

SANDWICH FILLING

2 hard boiled eggs
2 tbsp. green peppers
salt
1 c. celery, minced
olives cut in pieces
1/2 c. walnut meats
paprika
2 tbsp. pimentoes

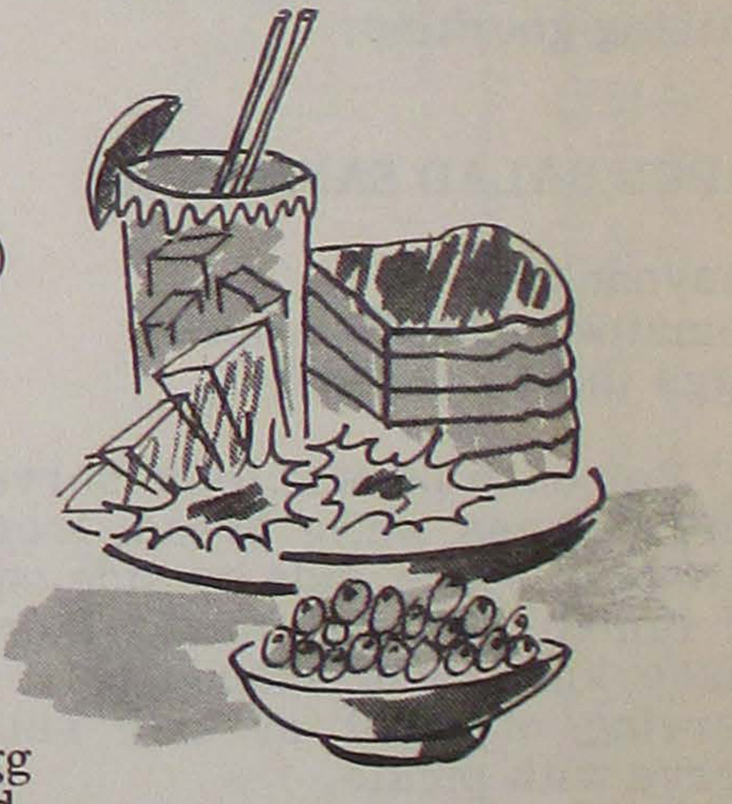
Mix well and stir in some mayonnaise.

SANDWICH LOAF

1 loaf bread cut lengthwise
1 can crab or chicken (ground)
3 boiled eggs
salad dressing
1 can asparagus
1 c. butter creamed, spread on each slice
1 pkg. pimento cheese
mustard, salt and pepper to suit taste

1st. layer - Mince boiled egg with salad dressing, mustard, salt and pepper.
2nd. layer-Mix meat and salad dressing.
3rd. layer- Asparagus spread over with salad dressing.

Spread on bread, alternating the above mixtures. Cut crust off bread and stack as a loaf of



Don't throw away your left-over meat. Serve in cold sandwiches and beat the heat.

bread. Then frost as you would a cake, with the cheese thinned with salad dressing. Let set 4 or 5 hrs. When ready to serve, cut crosswise.

WHITE SAUCE

1 1/2 tbsp. Mazola	1/3 tsp. salt
1 1/2 tbsp. cornstarch	1/8 tsp. pepper
	1 1/2 c. milk

Stir the Mazola, cornstarch and seasonings together in a small saucepan. Gradually add the milk, stirring constantly, Bring to boiling point and boil 3 min.

**If your gravy has lumps
don't burst into tears,
Remember mother has practiced
for years and years.**

CHOPPED EGG SAUCE

Prepare White Sauce and add 1 chopped, hard-boiled egg, a little minced parsley and a few drops onion juice, if desired.

LEMON NUTMEG SAUCE

1 c. Karo, Red Label	1 tbsp. cornstarch
1 tbsp. lemon juice	few grains salt

1/2 c. water 1/8 tsp. ground nutmeg

Combine the Karo, water, salt and nutmeg. Boil 5 min. thicken with the cornstarch stirred with 1 tbsp. cold water. Add the lemon juice, nutmeg and serve.

MOCK HOLLANDAISE SAUCE

1 1/2 c. milk
2 tbsp. Mazola
2 tbsp. cornstarch
1/2 tsp. salt
1/4 tsp. paprika
juice 1/2 lemon
1/3 c. thick mayonnaise

Measure the Mazola in a saucepan, add the cornstarch and seasonings and gradually stir in the milk. When boiling rapidly, add the lemon juice and beat in the mayonnaise.

Deviled eggs
are always in taste,
Taste delicious
can be made in haste.

SANDWICH DELUXE

On a round of pineapple spread with miracle whip, place a round of dark bread buttered on under side. On top of bread spread salad dressing thick with cheese and then egg salad (hard boiled eggs chopped and mixed with salad dressing). Next place a round of white bread with buttered side underneath and spread on top with salad dressing, grated cheese and sliced stuffed olives around the edge. Smooth sides and place in refrigerator for 12 hrs. Serve on lettuce leaf.

MEXICAN CAMP SANDWICHES

1 lb. bacon, 1 lb. shredded dried beef, 1 c. grated cheese, 1/4 c. chili sauce. Place bacon in cold frying pan and cook slowly until crisp. Remove from pan, drain on brown paper. Remove half of fat from pan. Crisp the dried beef in remaining fat. Add chili sauce and blend. Add grated cheese and stir until melted. Spread on buttered buns, top with slice of bacon and serve while hot.

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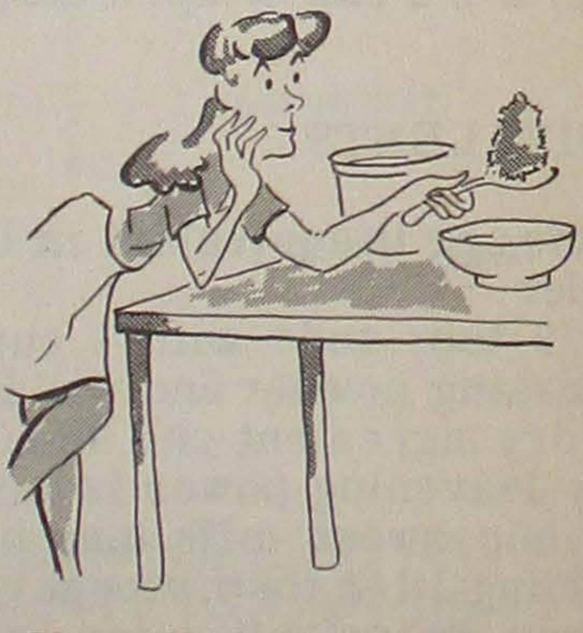
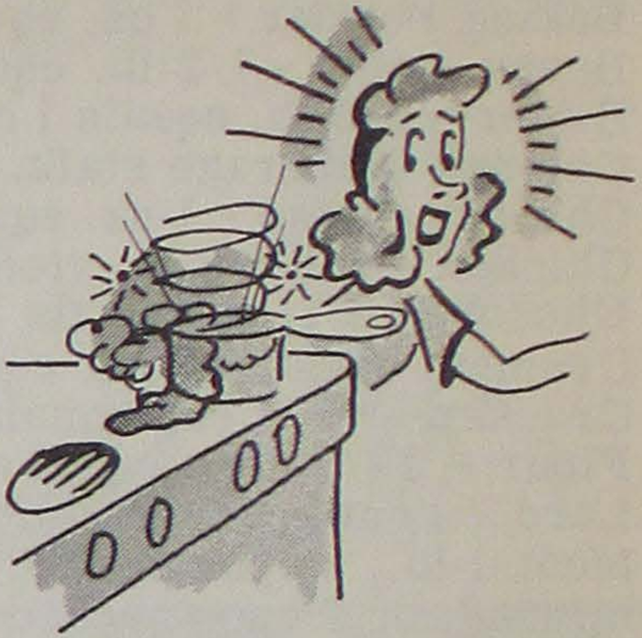
IN TERMS OF CUPS AND SPOONS

Almonds - 1 oz. chopped, equals 1/3 cup.
Baking Powder - 1 oz. equals 2 1/2 tbsp.
Beans, dried - 1/2 lb. equals 1 cup.
Butter - 1/2 lb. equals 1 cup. 1 oz. equals 2 tbsp.
Celery - 1 average stalk, minced, equals 4 tbsp.
Cheese, grated - 1 oz. equals 1/2 cup.
Chicken - A 3 1/2 lb. yields about 3 c. diced meat.
Chocolate - 1 oz. equals 1 sq. or 4 tbsp. grated.
Crumbs, bread - 2 oz. equal 1 cup.
Crackers - 3/4 cup equals about 1 cup bread crumbs.
Flour - 3 1/2 cups equal about 1 lb. 4 tbsp. equals 1 oz.
Lard - 1 cup, packed solid, equals 1/2 lb.
Meat-1 lb., as purchased, equals when cooked, about 3 cups minced, or 2 cups packed.
Nuts - 1 cup shelled equals 4 oz.
Nuts - 1 lb. in shell equals about 1/2 lb. shelled.
Onions - 1 large, minced, equals 1/2 cup.
Onions - 1 medium, minced, equals 5 tbsp.
Onions - 1 small, minced, equals 3 tbsp.
Raisins - 1 cup equals 6 ozs.
Rice - 1 oz. equals 2 1/2 tbsp. 2 cups equals 1 lb.
Suet - 1 lb. equals 4 cups chopped.
Sugar, granulated-1/2 lb. equals 1 cup. 1 oz. equals 2 tbsp.
Sugar, brown - 1/2 lb. equals 1 3/8 cups.
10 eggs, average size - equals 1 lb.
2 tbsp. liquid-equals 1 oz.
1 cup cornmeal-equals 6 ozs.
1 wine glass-equals 1 gill.
1 gill-equals 1/2 c. or 1 tea c.
2 gills-equal 1 cup.
2 cups-equal 1 pt.
2 pts.-equal 1 qt.
16 tbsp.-equal 1 cup.
4 tbsp.-equal 1/4 cup.
3 tsp.-equal 1 tbsp.
4 salt spoons-equal 1 tbsp.
a speck-equals 1/4 salt spoon.
Size of a nut-equals 1 tsp.
Size of an egg-equals 1/4 c.
60 drops-equal 1 tsp.
2 coffee spoons-equals 1 tsp.
2 tsp.-equals 1 dessert spoon.



If it calls for a pinch
don't use a dash,
Instead of dinner
You'll end up with hash.

1 heaping tsp.-equals 3 tsp. or 1 tbsp.
1 rounding tsp., average dry material-equals 2 tsp.
1 cooking spoon-equals 1 tbsp.
1 tbsp.-averages 1 oz. of dry or 2 ozs. of liquid.
1 heaping tbsp.-equals 4 or 5 level tsp.
1 fluid dram-equals 3/4 tsp.
1 fluid oz. - equals 2 tbsp.
1 litter - equals 1.06 qts.



The question of measuring matters a lot,
One cup of rice
fills the pot.

HOW MANY CUPS ARE THERE IN A CAN?

No. 1 size weighs 10 ozs. 1 1/3 cups.
No. 2 size weighs 1 lb., 3 ozs. - 2 1/2 cups.
No. 2 1/2 size weighs 1 lb., 12 ozs.-3 1/3 cups.
No. 3 size weighs 2 lbs., 1 oz. - 4 cups.
No. 5 size weighs 3 lbs., 8 ozs. - 7 cups.
No. 10 size weighs 6 lbs., 7 ozs. - 13 cups.
A No. 2 1/2 can of peaches or pears has 12 to 15 halves.
A No. 2 1/2 can of apricots, vary in size, 24 to 40 halves.

EQUIVALENTS

1. One egg is equivalent in leavening power to 1/2 tsp. baking powder.
2. 1/2 tsp. soda with 1 cup sour milk is equivalent to 1 1/2 tsp. baking powder and will leaven 1 1/2 to 2 cups flour. Soda is a dry ingredient and should be added with dry ingredients, some leavening power is lost when added with liquids.
3. 1 cup sweet milk may be substituted for 1 cup sour milk by adding 1 1/3 tbsp. vinegar or 1 1/2 tbsp. lemon juice. Also, 1/4 cup grapefruit juice or 3/4 cup orange juice with water or sweet milk to make 1 cup may be substituted for sour milk.
4. 3 1/2 tbsp. cocoa plus 1/2 tbsp. butter is equivalent to 1 oz. or 1 sq. chocolate.
5. In substituting hydrogenated fat for butter, add 1/2 tsp. salt for each cup fat.
6. 1 cup general purpose flour minus 2 tbsp. is equivalent to

1 cup cake flour
7. tsp. = teaspoon
tbsp.=tablespoon

MEASURES

3 tsp. = 1 tbsp.
16 tbsp.=1 cup
2 cups=1 pt.
4 cups=1 qt.
4 qts.=1 gallon
8 qts.=1 peck
4 pecks=1 bushel
2 tbsp. butter=1 oz.
2 c. butter or lard=1 lb.
4 tbsp. flour=1 oz.
4 c. flour=1 lb.
4 1/2 c. whole wheat or graham flour=1 lb.
2 2/3 c. brown sugar=1 lb.
1 oz. chocolate=1 sq. or 3 tbsp. grated
5 1/2 c. coffee=1 lb.
6 1/2 c. tea=1 lb.
1 egg=4 tbsp.
8 egg whites=1 cup

A pint a pound
the world around
makes a timely verse,
But if you try
on it to rely
cooking will be worse.

3 c. raisins=1 lb.
1 egg yolk=1 tbsp.
2 c. ground meat=1 lb.

1 1/3c. brown sugar)
1 1/2 c. powdered sugar)
1 c. honey-1/5 c. liquid)
1 1/3 c. molasses-1/3 c. liquid)
1/3 c. to 1 1/2 c. corn syrup-1/3 c.) = 1 cup sugar
to 1 c. liquid)

2/3 tbsp. cornstarch or 1 egg or) = 1 tbsp. flour
2 egg whites or 2 egg yolks)

TO MEASURE ACCURATELY

Flour is always sifted before measuring. Sift onto waxed paper. Use standard measuring cup, lift flour lightly into cup to overflowing and level with straight edge of knife or spatula. Do not shake or jar down in cup. Granulated sugar is sifted only when lumpy. Measure just as flour.

VEGETABLES SOUPS and SALADS

FOR THOSE *Write* IN RECIPES

SWEETBREAD SALAD

1 c. celery (chopped)
1 pair sweetbreads
1/2 tsp. salt
1 tbsp. pure vinegar
1/4 tsp. paprika

The right kind of salad
can save the day,
Served as a main dish
or any old way.

Soak the sweetbreads for 1 hr. in salted water. Cook slowly in boiling salted water to which vinegar has been added. Plunge into cold water. When cold remove tough membrane and cut sweetbreads in small pieces. Add celery, salt and paprika and mix with mayonnaise. Serve on crisp lettuce leaves and garnish with asparagus tips which have been marinated in French Dressing. When cucumbers are in season, they may be used instead of the celery and are very delicious.

CHICKEN SALAD

3 c. cold chicken (cut in cubes)	Spanish Queen Olives
1 1/2 c. celery (cut in pieces)	2 hard cooked eggs
1 tsp. salt	

Combine chicken and celery and add salt. Cut up eggs, reserving 3 or 4 perfect slices for garnishing. Add eggs, to the chicken and celery and mix well with mayonnaise. Mound in salad bowl on bed of crisp lettuce. Cover top with mayonnaise. Garnish with capers, slices of egg and olives.

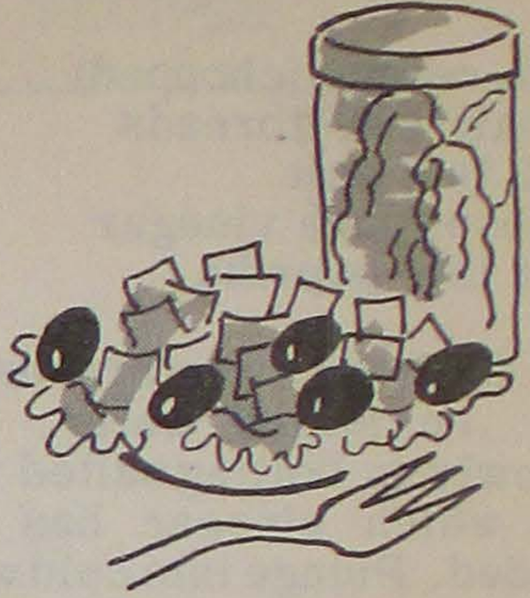
HAM SALAD

3/4 c. cooked peas	3 tbsp. India Relish
2 c. cooked ham (diced)	

Mix ham, peas and Relish together and marinate in French Dressing. Chill thoroughly. Arrange on crisp lettuce leaves and garnish with slices of hard cooked eggs. Serve with Russian Dressing. You'll find that this one never fails to get a vote from the men.

POTATO SALAD

3 c. cold potatoes,
(cubed)
1 tbsp. chopped parsley
1/2 tbsp. chopped onion
1/2 tsp. salt
3/4 c. chopped celery
6 radishes



For potato salad at its best,
Use pickle juice for added zest.

This makes a grand variation of the popular potato salad. Men vote it a favorite for the Sunday night supper. Mix potatoes, salt, celery, and parsley. Add enough Salad Cream or Mayonnaise to moisten well. Put in refrigerator to absorb some of the dressing and become chilled. Arrange in nests of lettuce, top with mayonnaise. Garnish with radish roses and slices of hard cooked egg.

DUTCH POTATO SALAD

3 diced cooked potatoes	4 slices of bacon
1/4 c. pure cider vinegar	1 onion
3 tbsp. sugar	2 tbsp. water
1 tbsp. minced parsley	1 tsp. salt
pepper to taste	

Cut bacon fine and fry. Brown onion in fat and add vinegar, water, sugar, salt and pepper. Allow to boil, then add potatoes and parsley. Heat thoroughly and serve.

POTATO AND EGG SALAD

4 c. cold boiled potatoes (cut in cubes)

3 hard cooked eggs (chopped)	1 onion (chopped fine)
2 tbsp. chopped parsley	1/2 tsp. paprika
1 1/2 tsp. salt	
mayonnaise	

Mix potatoes, onion, salt and paprika. Marinate in French Dressing. Chill in refrigerator. Just before serving, add eggs, parsley and enough mayonnaise or Cooked Salad Dressing to moisten well. Pile in crisp lettuce cups. Garnish with strips of red or green pepper, or thin slices of gherkins. Serve with more dressing, if desired.

TOMATO SOUP

Part 1:

3/4 c. diced celery
1 medium onion, sliced

Cover with water and cook until tender.

Part 2:

1 can tomatoes

Heat to boiling point. Add 1/4 tsp. soda, celery, onion and all remaining liquid.

Part 3:

Heat 3 c. milk to a boiling point and add to the above ingredients, 1/2 green pepper, chopped is very good. Season to suit taste.

**For soup tonight
fresh tomato,
Then for a change
cream of potato.**

CREAM OF POTATO SOUP

1 pt. hot riced potato
1 tsp. grated onion
1/2 tsp. celery salt
1/2 tsp. salt
2 tbsp. cornstarch
1/8 tsp. pepper
1 pt. boiling water
1 pt. milk
2 tbsp. Mazola

Scald the milk, add the water, potato, onion and seasonings and cook for 5 min. Thicken with the Mazola and cornstarch creamed together. Serve with croutons.

CROUTONS

Cut bread in 1/4 in. slices, then in strips and cubes. Put 2 or 3 tbsp. Mazola in a baking pan, stir the cubes in it, dust with salt and bake in a hot oven, stirring occasionally, to insure even browning.

FRUIT CUP SALAD
BANANA DRESSING

Colorful salads
taste best you know,
Adds to the meal
makes appetites grow.

1 1/2 c. pineapple (diced)
1 1/2 c. cherries (seeded)
1 small banana
1/2 tsp. pure vinegar
1 1/2 c. orange sections
1/4 c. nutmeats
2 tbsp. confectioners sugar
1/2 c. mayonnaise

Arrange 3 small cup-like leaves of lettuce on each salad plate. In one place pineapple, in another cherries and in the third orange. Any other three fruits may be substituted. Sprinkle with nuts, and garnish with Banana Salad Dressing, made as follows: To mashed banana, add sugar and vinegar. Fold into this Mayonnaise. A few tbsp. of whipped cream may be added to produce a fluffy dressing.

WALDORF SALAD

2 apples, diced	1 c. chopped celery
1/2 c. broken walnut meats	juice of half a lemon

Squeeze lemon juice over apples and mix with celery and nuts. Add enough Mayonnaise to hold ingredients together. Put in refrigerator until thoroughly chilled. Arrange on crisp lettuce leaves and garnish with curled crisp lettuce leaves and garnish with strips of pimento. This salad may be served also in apple cups. Cut slice from stem end of bright red apples. Scoop out pulp with tsp. of grapefruit knife, discarding core and seeds.. Fill the apple shells with Waldorf mixture - the pulp that has been scooped out is cut into small pieces and mixed with the celery and nuts. Serve on lettuce leaves and top with Mayonnaise. Delicious with cold meats.

PATRONIZE OUR ADVERTISERS

BORTSH

(is a delicious sour soup. Its origin is Russia)

40 to 50 gram dough for bread (3 oz. approximately) 1 kilogram bran of wheat (2 lbs.) Mix these 50 gram with warm water until it becomes a paste. Leave it stand by the heat. Add 1 handful of maize flour and 3 kilograms (6 lbs.) of water. Mix this well up. Put this mixture in a vase made of earth (crock) and keep it near the fire-side (or in a warm place) for some days. If it is too sour, add some warm water to it. In making the soup put meat and vegetables to boil in water and add it to the Bortsh as you like. Before serving it on the table, and let them boil a second time together.

CREAM OF CORN SOUP

1 can of corn cooked until tender with 1 qt. boiling water. Press corn through sieve. Add to corn stock 1 pt. rich milk or thin cream, 3 tbsp. butter rubbed smooth with 2 tbsp. flour, salt and pepper to taste, 1 tbsp. sugar. Boil until it thickens. Just before serving remove from fire and add the well-beaten yolks of 2 eggs.

MUSHROOM SOUP

1 lb. fresh mushrooms, 3 pts. milk, 2 tbsp. butter, 1 tbsp. flour, salt and pepper to taste. Chop 6 mushrooms (of good size) and cook in butter, add flour and milk, salt and pepper. Cook remainder of mushrooms until tender in water to cover well. Strain through sieve and just before serving add this water to milk and chopped mushrooms. Put 1 tsp. whipped cream in each plate when served.

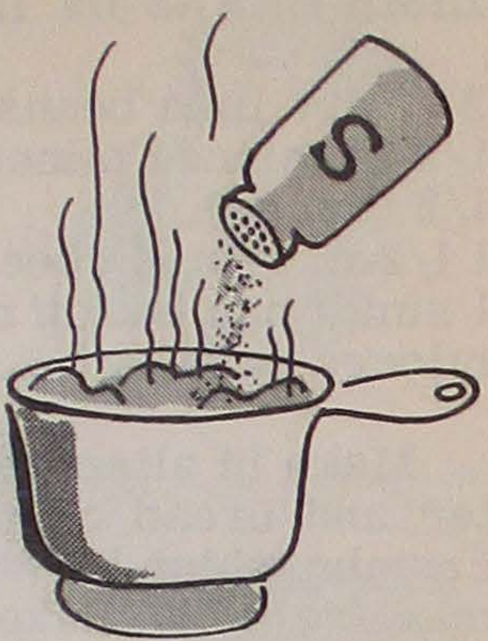
FROZEN BANANA SALAD

1 tbsp. lemon juice, 1 tsp. salt, 4 tbsp. mayonnaise, 2 pkg. cream cheese, 4 tbsp. crushed pineapple, 1/2 c. maraschino cherries cut in quarters, 1/2 c. English walnuts, chopped. 1 c. heavy cream, 3 well ripened bananas, cut in cubes, add lemon juice and salt to mayonnaise and stir into cheese. Mix with pineapple, cherries, nuts and fold in the cream whipped until firm, add bananas, turn in tray of automatic refrigerator and freeze 3 hrs. or more. Cut in slices and serve on leaf of lettuce or water cress. Serves 6 to 8. Garnish with additional cherries if desired.

KARTOFFEL KLOESE (POTATO DUMPLINGS)

6 potatoes
3 eggs
1 c. flour
1 tsp. salt

Boil potatoes, peel and grate. Add to this the 3 eggs slightly beaten. Stir in flour and salt. Mix thoroughly. Mold into small balls, boil 15 min. in left over meat or chicken gravy, or in water, being sure to keep cover on kettle.



**Boiled potatoes
need extra savor,
Use salt in the water
get added flavor.**

CREAMED POTATOES

2 c. milk	2 tbsp. Mazola
2 tbsp. cornstarch	1/8 tsp. pepper
3 c. diced, cooked potatoes (boiled or baked)	
1 tsp. onion juice (optional)	1/2 tsp. salt

To make the sauce, put the Mazola in a saucepan, add the cornstarch and seasonings and gradually stir in the milk. When boiling, add the potatoes and onion juice. Cook slowly until the potatoes have absorbed part of the sauce.

ESCALLOPED POTATOES WITH CHEESE

1 qt. sliced, cooked potatoes	1/4 tsp. paprika
3 tbsp. Mazola	few grains mustard
3 tbsp. cornstarch	2 1/2 c. milk
3/4 tsp. salt	1 1/2 c. strong dairy cheese put through food chopper

Make a sauce of the Mazola, cornstarch, seasonings and milk. When boiling, add the cheese and stir till dissolved. Oil a baking dish with mazola, put in the potatoes and cheese sauce mixed, cover with bread crumbs moistened with mazola, and bake from 35 to 40 min. in a moderate oven.

LIMA BEANS DE LUXE

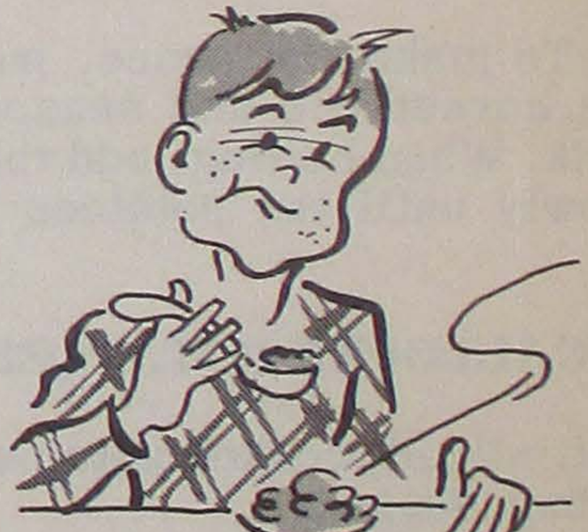
2 c. dry lima beans, cooked
1/2 c. minced pimento
1/2 tsp. salt
1 1/2 c. grated cheese
1 1/2 c. thick white sauce
2 tbsp. tomato catsup
2 tbsp. melted butter
1 c. soft bread crumbs
1 small can button mushrooms sliced
minced parsley

Make in alternate layers, the ingredients except the butter and bread crumbs. Put into baking dish, cover with crumbs which have been mixed with melted butter. Season mixture well. Bake 30 min.

BAKED BEANS

2 c. cooked beans
2 1/2 c. hot water
1 tsp. salt
1/2 tsp. dry mustard
3 tbsp. molasses
2 tbsp. brown sugar
1/4 c. catsup
1/2 onion, grated
1/4 lb. salt pork, sliced

Place beans in a baking dish or bean pot, brown salt pork slightly. Add hot water. Combine remaining ingredients, and add to water and pork mixture, pour over beans. Cover. Bake in hot oven for 30 min. at 450 degreesF. Uncover. Bake 15 min. longer. Serves 6. Salt pork may be omitted if a vegetarian dish is desired.



A well balanced meal
needs beans or peas.
Or some other vegetable
your taste to please.

SWEET-SOUR WILTED LETTUCE

Cut 6 slices bacon in small pieces and fry crisp. Add 2 eggs scrambled with bacon. Take 1/3 c. vinegar, 2 tbsp. sugar and 1 small onion and heat to boiling point. Pour over shredded leaf lettuce and mix well.

CREAMED VEGETABLES

Prepare white sauce. Add 2 1/2 c. diced, cooked beans, diced carrots, turnips, celery, radishes, small whole onions, string beans or cauliflower. If beets are used, add a trace of lemon juice.

Butter can make
such a difference on beets,
They go so well
with most any meats.

HARVARD BEETS

4 c. diced cooked beets
Make the following dressing:

1/2 c. cider vinegar	1/4 c. sugar
1/2 tbsp. flour	1/2 tsp. salt
1 tsp. prepared mustard	1 tbsp. butter

Mix all ingredients and cook over slow heat until thick, stirring constantly. Pour over beets. Serve hot.

BEETS IN SAUCE

Scrub beets, cover with water and cook until tender, put in cold water, remove skins and dice about 2 c. Make the following sauce. Put 1 tbsp. butter in a small pan with 1 small onion, cut up and simmer for 5 min. in butter. Take out onion, add it to the diced beets. Add 1 tbsp. flour to the butter and stir until smooth. Add enough water and cook to a thin sauce, take from fire, add 1 tbsp. vinegar and 1 tsp. sugar. Salt and pepper to taste.

SOUTHERN CABBAGE

Chop medium head of cabbage, put in stew pan, cover with boiling water, boil 15 min., drain off water and add following dressing:

1/2 c. vinegar
1/3 c. sugar
1 tsp. butter
pepper and salt to suit taste

When boiling hot add 1 c. of cream and 1 egg beaten together. Mix thoroughly with cabbage and serve hot.

**Cabbage can be cooked
without the aid of Airwick,
Use double boiler
and cook it real quick.**

CABBAGE COOKED IN MILK

1 1/2 qts. shredded cabbage
3 c. milk
1 c. cream or rich milk
2 1/2 tbsp. butter
2 1/2 tbsp. flour
salt and pepper to suit taste

Cook cabbage 5 min. in 3 c. milk. Add 1 c. of cream, butter and flour and seasoning. Cook rapidly another 5 min. Can be baked and add grated cheese in alternate layers if desired.

STUFFED CABBAGE

2 lbs. ground steak
1 c. cooked rice
2 eggs
1 small onion chopped fine
salt and pepper to suit taste

Mix well. Boil 1 head of cabbage about 5 min. Separate leaves. Put meat balls inside. Wrap and fasten with toothpick. Put in roasting pan. Pour 1 can tomato sauce and 1/2 c. water over these. Bake 1 1/2 hrs. at 350 degrees F.

PEAS AND MUSHROOMS

3 lbs. peas
pinch of salt
pinch of sugar
1/2 lb. mushrooms
2 or 3 tbsp. butter
boiling water

Drop the peas in boiling water to which has been added the pinch of salt. When the peas are tender (about 15 min.) drain well and add all other ingredients, mix well by shaking.

STRING BEANS WITH CHEESE

2 c. cooked beans
1/2 c. grated cheese
1 tbsp. butter
1/4 c. heavy cream
salt and dash of cayenne

Arrange the beans in a buttered baking dish, season with salt and cayenne. Add the other ingredients, stir until well mixed. Sprinkle with grated cheese and dot with butter. Reheat in hot oven.

STUFFED TURNIPS

12 med. sized turnips
1/2 c. almonds shredded
1/4 c. bread crumbs
2 tbsp. melted butter
1 tsp. salt
2 eggs
pinch of nutmeg
little pepper

Wash and cook turnips in water with salt and pepper until tender. When cool, peel and scoop out centers. Mash and add all the ingredients, stuff the turnips. Sprinkle with buttered bread crumbs, place in buttered pan and bake till light brown, basting often with melted butter.

CAULIFLOWER WITH ALMONDS

1 med. head cauliflower
1 handful salted almonds
1 c. white sauce
paprika or grated cheese

Trim leaves from cauliflower, leaving 1 in. of stem for support. Add hot water to cover stem but not touching head, cover closely and steam until tender, about 25 min. Cut off stem and place in serving dish. Stick almonds in cauliflower or cut thin and sprinkle over top, then pour over white sauce. Sprinkle with cheese or paprika.

GUMDROP SALAD - Cora Coughennower

1/2 lb. marshmallows, quartered
1/2 lb. gumdrops
1 No. 2 1/2 can pineapple, drained
1 lb. white or red grapes
1/2 c. nutmeats
1/8 tsp. salt
3/4 c. pineapple juice
1 pt. heavy cream
1 small bottle green or red maraschino c' cherries
1/2 c. sugar
4 tbsp. flour
1 tbsp. vinegar or lemon juice

Blend sugar, flour, salt and pineapple juice. Cook in double boiler until smooth and thick, stir constantly. Cool and fold in whipped cream. Add the remaining ingredients. Let stand 12 to 24 hrs. Serves 10 to 12.

TWENTY-FOUR SALAD - Coral Lake

2 eggs beaten
4 tbsp. vinegar
4 tbsp. sugar
2 tbsp. butter
1 c. whipping cream
2 c. w. cherries
2 c. pineapple tidbits
2 oranges cut in small pieces
2 c. marshmallows cut in pieces

Put eggs, vinegar, sugar and butter in double boiler and cook until thick beating all the time, then cool. Whip the cream and put all ingredients together and let set overnight in refrigerator.

SALAD DRESSING - Zoe Bourne

3/4 c. oil
1 can tomato soup
1/2 c. sugar
1/2 c. vinegar
1 tsp. salt
3 buds garlic
1 tbsp. minced onion

Mix together and beat slowly. No cooking.

TOMATO ROSES - Geraldine Woolard

6 med. tomatoes
1/2 c. diced cucumber
1/4 c. chopped green pepper
1 tsp. salt
1/2 c. salad dressing
2 tbsp. vinegar
2 c. shredded cabbage
1/2 c. diced celery
1/4 tsp. paprika
1 tsp. prepared mustard

Peel tomatoes and cut in sixths. Combine the vegetables, salt and paprika. Combine remaining ingredients pour over vegetables and toss lightly. Fill tomatoes. Serve on crisp lettuce.

CUCUMBER AND PINEAPPLE SALAD - Blanche Wakeham

1 box lemon jello
2 med. cucumbers cubed
1 can of crushed pineapple

Mix together and let stand in icebox till set. Serve on lettuce leaf with just a topping of salad dressing.

MACARONI SUPREME - Frances Sumberg

8 oz. pkg. elbow macaroni
1/2 c. olive oil or mazola oil
2 onions cut up
1 clove garlic chopped
1/2 c. celery cut up
1 green pepper
1/4 lb. fresh or canned mushrooms
1 tsp. salt
1/2 c. chopped olives
2 c. tomato puree or paste
1 c. water if using puree 2 c. if using paste
1/2 c. grated Italian cheese

Cook macaroni in salted water and drain. Cook onions, celery, garlic, pepper and mushrooms in oil until tender. Add seasonings,chopped olives, tomato puree or paste mixed with water, simmer for 10 min. Pour over macaroni in baking dish and top with the grated Italian cheese, bake in moderate oven 375 deg. for 20 min.

SPANISH RICE - Gertie Pierce

I lb. hamburger
I med. sized onion
salt and pepper
2 c. cooked rice
2 c. stewed tomatoes
1 tsp. sugar

Fry hamburger, onions, and salt and pepper until done. Add cooked rice and tomatoes and sugar. Simmer for 30 min., stirring occasionally. If allowed to cool and then heat up just before serving the flavor is improved.

KIDNEY BEAN CASSEROLE - Pauline Erickson

1 lb. hamburger
1 can kidney beans
1 can tomato soup
1/2 stalk celery
1 onion
cornstarch
chili powder
salt and pepper to taste

Brown hamburger and onions together. Boil celery in salted water. Drain and add to hamburger and onion. Add chili powder, beans, tomato soup, salt, pepper and cornstarch to thicken. Bake about 1/2 hr. in slow oven. Serves 4.

DATE AND NUT SALAD - Doris Barnhouse

1 c. dates
1/4 c. walnut meats
1 c. celery
1 head lettuce

Remove stones from dates, fill with walnuts, place on lettuce, put chopped celery in center and add celery and

Cont'd

dressing. Serves 6.

CABBAGE AND GREEN PEPPER SLAW - Louise Bell

4 c. shredded cabbage
1/2 c. green pepper
1 tsp. salt
2 tbsp. sugar
1 tsp. celery seed
2 tbsp. vinegar
1 tsp. prepared mustard
1/2 c. salad dressing

Combine vegetables, salt, pepper, sugar, and celery seed. Combine vinegar, mustard and salad dressing. Serves 6 to 8.

SHRIMP SALAD HAWAIIAN - Viola Lint

2 c. shrimp canned
4 tsp. salad oil
2 tsp. lemon juice
1/2 tsp. salt
dash of pepper
4 slices pineapple
1 c. diced celery
1/2 c. mayonnaise
salad greens

Cut shrimp in pieces. Combine salad oil, lemon juice, salt and pepper. Shake or heat until thoroughly mixed. Pour over shrimp and chill at least an hr. At same time chill pineapple. Combine shrimp with celery and mayonnaise. Serve in bowl lined with salad green. Top with pineapple slices drained and cut in halves.

MANHATTAN SALAD - Leone Rath

1 pkg. lemon jello
2 c. hot water
2 tsp. vinegar
1/2 tsp. salt
3/4 c. diced red apples
1/2 c. diced celery, salted
1/4 c. broken walnut meats

Dissolve jello in hot water, add vinegar and 1/4 tsp. of the salt. Pour a thin layer into mold and chill until firm. Chill remaining jello until slightly thickened. Combine apples, celery, nuts and remaining salt. Fold into slightly thickened jello. Turn into mold.

CRANBERRY MOLD SALAD - Esther Maxwell

1 qt. cranberries
1 c. water
1 1/2 c. sugar
15 marshmallows cut into
1 pkg. lemon jello
1 c. unpeeled apples, diced
1 c. celery, cut fine
1/2 c. walnuts, broken

Put cranberries and water in covered pan and cook until berries are soft, about 5 min., turn off heat, add sugar and marshmallows leave on warm burner until marshmallows are melted. Add jello to hot mixture. Cool to syrup stage and add apples, celery and nuts. Turn into mold and chill.

CHICKEN SALAD - Lorena Barnes

1-8 oz. pkg. macaroni cooked
2 c. diced cold chicken
1 c. chopped celery
1 tbsp. onion chopped fine
1/2 c. salad dressing
2 tbsp. green pepper chopped
1 tbsp. red pepper or pimento
3/4 tsp. salt

Mix together and serve. Salmon or tuna fish may be used in place of chicken.

COTTAGE CHEESE RING - Naomi Truhe

1 No. 2 1/2 can peach halves
2 envelopes plain gelatin
3/4 tsp. salt
3/4 c. cold milk
1 box cottage cheese
2/3 c. orange sections
3/4 c. whipping cream

Drain peaches. Soften gelatin in milk. Dissolve by setting in hot water. Cool slightly. Put cottage cheese through a sieve or food mill. Blend in salt and gelatin. Dice orange sections and a couple peach halves. Fold fruit and whipped cream into cheese mixture. Turn into 8 in. ring mold and chill until firm. Unmold on salad greens and fill in center with peaches. Serves 8.

LEMON-COTTAGE CHEESE SALAD - Betty Cue

1 pkg. lemon or lime jello retail
1 1/2 c. hot water
1/2 c. miracle whip salad dressing
1 c. cottage cheese
1 c. celery, diced
1/2 c. green peppers, diced
2 tbsp. onions, minced

Dissolve the lemon or lime jello in the hot water. Stir in the salad dressing and let it cool. Add the cottage cheese, celery, green peppers and onions. Chill, cut in sqs. and serve on a lettuce leaf. Stuffed olives or a bit of pimento could be used to add a little color. If you enlarge this recipe, decrease the amount of onion.

KUMLA (NORWEGIAN POTATO DUMPLINGS) - Julia Corbin

4 large raw potatoes
flour
1 tsp. baking powder
1 ham bone
salt
pepper

Peel and grind potatoes fine. Add enough flour to stiffen. Add baking powder and enough salt and pepper to season. Boil ham bone in a lot of water for 30 min. Make potato mixture into small balls and drop in boiling ham bone. Cook about 20 min. or until done.

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